



• EST 2017 •

eclectic cafe

LOCAL HANDMADE EATS

Fall Flavours \$20 Menu

Choice of soup or salad

Soup

Honey, parsnip and apple soup

Lavender hills honey, Avalon orchard organic apples, Ontario parsnips

Salad

Arugula, pear, roasted butternut squash, sheep's milk feta, pumpkin seeds, maple tahini dressing

Say cheese, The roost, The fifty-acre garden

Mains choice of;

Spicy sausage ragout pasta

mustard cream sauce, Tre Sorelle pasta, blistered tomatoes, arugula, basil oil

The roost, Fifty-acre garden, Tre Sorelle

Quiche

Daily vegetarian quiche option served with choice of soup or salad above.

Desserts

Muskoka brewery double chocolate stout cake with
chocolate mousse

Or

Pumpkin cheese cake bars, topped with cinnamon and
maple whipped cream