

## LUNCH

Daily Soup			8.5
Green Salad – sesame lemon dressing/roasted chickpeas/parmesan			12.5
Tomato Salad – avocado/red onion/almonds/feta/parsley			14
	Daniel Chotard Sancerre 2016 <i>Loire, France</i>	5oz	14
Spatzle – squash puree/brussel sprouts/parm broth			16
	Franschhoek Cellar Chenin Blanc <i>S Africa</i>	5 oz	10
Daily Sandwich – greens/chips			16
Ploughman’s Lunch – cured meat/cheese/pickles/bread			20
	Girasole Chardonnay 2015 <i>California, USA</i>	5oz	12
House Burger – cheddar/mayo/house bacon/greens/fries			18
	Ashton Brewing Co. Amber Ale (Ashton, ON)	20oz	7.25
Grilled Tofu Rice Bowl – king mushroom/egg/rice wine vinegar/crispy onion			15
	Norman Hardie Riesling 2015 <i>P.E.C., Ontario</i>	5oz	13
Hot BBQ Chicken Sandwich – slaw/pickles/mayo/fries/greens			17
	Bicycle Craft Velocipede IPA (Ottawa, ON)	20oz	7.25
Smoked Trout – beetroot/potato salad/greens			20
	Tinpot Hut Sauvignon Blanc, <i>Marlborough NZ</i>	5oz	13

\*\*\* Smoked Trout 8 \*\*\* Fries 5 \*\*\*

## DESSERTS

Chocolate Flourless Cake – white chocolate mint mousse/candied cashews/ice cream	10
Fresh Apple Fritters – raspberry coulis	9
House-made Ice Creams & Sorbets	3/scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



FROZEN FOODS

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