

BERRY HILL
FOOD CO.
kitchen & bar

Whitbylicious

\$20 Lunch prefix

Heritage greens - fresh herbs - lemon prosecco vinaigrette tomato, carrots |
cucumber

or

kale caesar - romaine, crisp bacon & parmesan cheese straw

or

salt baked heirloom roots beets & sun chokes Ontario goat cheese with
pistachio olive oil

or

Daily soup with crostini

Grilled Salmon - quinoa pilaf, , steamed vegetables, hollandaise with caper and
tomato hollandaise

or

Sirloin sandwich on ciabatta with Horseradish cream, arugula, oven dried
tomatoes served with fresh garlic fries

or

Quiche of the Day served with a mixed green salad

or

Hoisin Tofu Bowl - buckwheat soba noodles and crisp veg sweet chilli

Banana Chocolate Bread pudding

or

Stuck toffee Pudding cake

or

Espresso Crème brullè with double chocolate biscotti



BERRY HILL
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\$35 Dinner prefix

Heritage greens - fresh herbs - lemon prosecco vinaigrette tomato, carrots |
cucumber

or

kale caesar - romaine, crisp bacon & parmesan cheese straw

or

salt baked heirloom roots beets & sun chokes Ontario goat cheese with
pistachio olive oil

or

Daily soup with crostini

Grilled Salmon - quinoa pilaf, , steamed vegetables, hollandaise with caper and
tomato hollandaise

or

7oz Sirloin grilled - sweet potato mash blue cheese crust & candied pecans

or

Chicken Marbella with seared cauliflower and arrozz en paella

or

Shrimp Pasta - big shrimp little shrimp - hand rolled pasta and a creamy tomato
sauce

or

Black bean meatloaf - cherry tomato sauce served with rustic mash & vegetables

Banana Chocolate Bread pudding

or

BerryHill berry CheeseCake

or

Espresso Crémè brullè with double chocolate biscotti

