

LUNCH

[LIGHTER FARE]

SEASONAL SOUP
chef's daily inspiration 9

POTATO & LEEK SOUP
potato & leek purée, matchstick
frites, roasted garlic oil garnish 8

SPRING ROLLS
julienne vegetables & glass
noodles, crispy, with soy lime
& peanut sauces 10

MUSSELS PROVENCALE
tomato, fennel, onion, garlic
deglazed sambuca, French
baguette 15

THAI CRUNCH SALAD
shredded nappa and red
cabbage, julienne vegetables,
crispy wontons, cilantro lime
vinaigrette, thai peanut
dressing, roasted peanuts 10

CAESAR SALAD
crisp romaine lettuce, house
caesar dressing, smoked bacon
lardons, herbed croutons,
parmesan reggiano shavings 10

PHYLLO WRAPPED SHRIMP
Argentinian wild caught shrimp,
wrapped in shredded phyllo pastry,
sweet chili dipping sauce 13



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   theannexroom

We strive to use local ingredients,
working with local producers to
obtain the best possible product.

[MAINS]

PULLED PORK SANDWICH
maple smoked Perth County
shredded pork, artisanal cheddar
cheese, on baguette 12
(choice of small soup, frites or greens)

PESTO CHICKEN SALAD SANDWICH
grilled chicken, light pesto aioli,
swiss cheese, on baguette 12
(choice of small soup, frites or greens)

ANNEX BURGER
local bison and water buffalo, greens,
tomato, house aioli, local cheddar 15
add bacon 3 | add mushrooms 3
(choice of small soup, frites or greens)

CRISPY FISH CAKES
panko crusted salmon and white fish
cakes, fried until crisp, with remoulade
and greens 16

BLACKENED CHICKEN PASTA
house made fettucine, locally sourced
grilled chicken, roasted cremini mushrooms
roasted red peppers, house made fire
roasted tomato cream sauce 15

BOUILLABAISSE
seafood stew - scallops, shrimp, mussels,
white fish, tomato concassé, fennel,
caramelized onions, baguette with
rouille 18

DAILY SEASONAL FLATBREAD
chef's daily inspiration 15



Chef/Owner • Cameron Jariott