

Appetizers & Shareables

BREAD BASKET – 3

[V] French baguette served with balsamic olive dip

BEET FRITTERS – 12

[V] orange fennel slaw, toasted hemp seeds, balsamic glaze

P.E.I MUSSELS – 12

white-wine broth and fresh herbs with toasted baguette

VEGGIE FLATBREAD – 15

[V] mushrooms, red peppers, zucchini, onions, broccolini, tomato sauce, feta cheese

HUMMUS & FLATBREAD – 10

[V] made with local garbanzo beans, harissa, cucumber, tomatoes and flatbread

CHICKEN WINGS – 6 for \$6 or 18 for \$15

choice of maple chili, buffalo, salt & pepper or BBQ

BURRATA – 19

mozzarella cheese filled with stracciatella cheese and cream, served with grilled peaches and tomatoes, walnuts, pickled shallots, fresh herbs and baguettes

Soups & Salads

SOUP OF THE DAY – 7

(ask your server)

MIXED GREEN SALAD – 9

crisp mixed lettuce, tomato, onion, herb vinaigrette

KALE CAESAR SALAD – 9

kale & romaine, creamy roasted garlic dressing, Parmesan, croutons

BEET SALAD – 10

[GF] roasted beets, crumbled feta, caramelized shallot vinaigrette, crispy capocollo, frisee

PICKEREL CHEEK SALAD – 16

tempura batter-fried pickerel cheeks, shaved carrot and cucumber, onion, sesame vinaigrette, avocado puree

Pastas

WILD BOAR BOLOGNESE – 19

pappardelle with ground wild boar, red wine, San Marzano tomato sauce, fresh ricotta and basil

ARANCINI – 16

tubetti, bacon, aged cheddar, slow cooked tomatoes, basil, Parmesan

VEGGIE PASTA – 17

[V] grilled zucchini, Portobello mushrooms, roasted red peppers, onions, broccolini, feta, garlic, tomato sauce, pappardelle

SMOKED GOLDEYE PASTA – 19

capers, garlic confit, dill cream, spaghetti

Mains

PICKEREL FISH & CHIPS – 22

tempura batter-fried pickerel, tartar sauce, coleslaw

GRILLED HALF CHICKEN – 24

[GF] tapenade, broccolini, fennel, roasted potatoes

PAN-SEARED ARCTIC CHAR – 24

soubise, sweet potato and lentil hash, black currant, honey soy reduction and crispy carrot

NEW YORK STRIP – 32

[GF] 10oz with mashed brown butter potato, crispy onions, garlic roasted broccolini, sweet kale chimichurri, and a demi-glaze

SMASH BURGER – 16

smashed patties with cheddar cheese, caramelized onions, lettuce, tomato, pickles, and mayo

ROASTED BUTTERNUT SQUASH – 20

[Vegan] maple glazed and stuffed with warm kale and quinoa salad, ginger vinaigrette, dried cranberries and cashew crumble

BBQ RIBS – 29

[GF] house-smoked baby back ribs with house-cut fries and roasted broccolini

LAMB SHANK – 29

[GF] coffee-braised with bacon balsamic Brussel sprouts, date mustard, parsnip puree, jus

Cocktails

HENDRICKS & HONEYDEW – 11

Hendricks Gin, pear juice, tonic water and honeydew

DARK 'N' STORMY – 9.5

Goslings Black Rum, limeade and ginger beer

BELLINI – 9.5

Crème de Cassis, Peach Schnapps, Prosecco and peach juice

SPICED RUM SANGRIA – 10

Spiced Rum, Apple Liqueur, White Wine, orange juice and soda

WINTER APEROL SPRTIZ – 10

Aperol, Prosecco, cranberry juice, and soda

WHISKEY SOUR – 11

Bulleit Bourbon, lemon, egg white, and simple syrup

PALOMA – 10

Tequila, St Germaine, grapefruit juice, limeade and soda water

BRAMBLE – 10

Gin, Cassis, lemonade, and soda

Mocktails

CRANBERRY GINGER – 3.5

STRAWBERRY PEACH – 3.5

CREAMSICLE – 3.5

(all mocktails can be made into cocktails for 9.5)

Wine

(5 oz – 9 9 oz – 14 Bottle - 38)

RED

MERLOT, *St. Martin – France*

MALBEC, *Centenario - Argentina*

**CABERNET SAUVIGNON,
*Pepperwood Grove - California***

GARNACHA/TEMPRANILLO, *Don Ramon, Spain*

WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali Wild Swan – Chile*

CHARDONNAY, *Oakbank – Australia*

ROSE, *St. Martin – France*

PROSECCO, *Bollicini Frizante - Italy*

Beer

DRAUGHT – 8.5

Trans Canada Pilsner

Half Pints Little Scrapper

Little Brown Jug 1919

LOCAL (473mL)

Torque, Helles Wheat Lager – 8.5

Farmery, Lager – 8.5

Sookrams, Desert Island IPA – 8.5

Grain to Glass, Monday Mourn APA – 8.5

Barn Hammer, Grandpas Sweater – 9

One Great City, Queens Best Bitter – 9

Nonsuch, La Moliere Pilsner – 9

OTHER FAVOURITES

Budweiser – 6.5

Bud Light – 6.5

MGD – 6.5

Heineken – 7

Steam Whistle - 7

Mill Street Organic – 7

Guinness (473mL) – 8.5

NON-ALCOHOLIC

Erdinger - 5