

## Appetizers & Shareables

### **BREAD BASKET – 3**

[V] French baguette served with house made butter

### **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 – 12**

[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

## 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

### **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

### **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

### **BONELESS BEEF SHORT RIBS – 29**

[GF] with house-cut fries and roasted broccolini

### **LAMB SHANK – 29**

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

## Cocktails

### DARK 'N' STORMY – 10

Goslings Black Rum, limeade, and ginger beer

### BELLINI – 10

Peach liqueur, Cassis, Prosecco, peach juice and soda

### SPICED RUM SANGRIA – 10

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

### BRAMBLE – 10

Gin, Cassis, lemonade, blackberries and soda

### MAPLE OLD FASHION – 11

Bulliet Bourbon, maple syrup, orange bitters

### PARISIAN – 11

Gin, St. Germaine, Prosecco, and tonic water

## Mocktails

### CRANBERRY GINGER – 3.5

### STRAWBERRY PEACH – 3.5

### BLUEBERRY LEMONADE – 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)

Winnipeg Brew Works, Pilsner – 8.5

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

Erdinger (non-alcoholic) - 5