

Starter & Sharables

BREAD PLATE – 6

focaccia served with olive oil & balsamic

SOUP OF THE DAY – 6

see server for today's selection

STARTER KALE CAESAR SALAD – 8

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

ONION & GOAT CHEESE DIP – 18

{V} caramelized onions mixed with a creamy goat cheese and served with flat bread

BREADED CHICKEN WINGS (1 LB) – 18

maple chili, buffalo, salt & pepper or BBQ

STARTER MIXED GREEN SALAD – 8 [V]

crisp mixed lettuce, tomato, cucumber, red onion, herb vinaigrette

STARTER BEET SALAD – 9

{GF} roasted beets, apples, feta, pumpkin seeds, Shallot vinaigrette, mixed greens

BEET FRITTERS – 16

[V] six beet fritters on orange fennel slaw, toasted hemp seeds, balsamic glaze

CALAMARI – 18

served on arugula with red onions & tzatziki

Mains

SMASH BURGER – 20

2 smashed patties with American cheese, red onions, lettuce, tomato, pickles, and mayo

ASIAN NOODLE BOWL – 22

{V} black bean garlic peanut sauce, broccolini, onions, mushrooms, pickled onions, wonton crisps, sesame seeds with udon or chow mein

ROASTED BUTTERNUT SQUASH – 23

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

PAN SEARED SALMON – 32

{GF} pan seared salmon, lemon dill hollandaise, warm quinoa salad, seasonal vegetables

STUFFED CHICKEN BREAST – 29

red pepper, arugula, goat cheese, tarragon cream sauce, carrot puree, roasted baby potatoes

HOT FRIED CHICKEN SANDWICH – 20

Nashville style fried chicken, pickles, shredded lettuce and mayo

MUSHROOM RAVIOLI – 23

[V] ravioli stuffed with crimini mushrooms served with a sage cream sauce and sweet potato

PICKEREL FISH & CHIPS – 29

two tempura batter-fried pickerel fillets, coleslaw & tartar sauce

BONELESS BEEF SHORT RIBS – 36

brown butter mashed potatoes, crispy onions, broccolini and sweet kale chimichurri

BRAISED LAMB SHANK – 36

{GF} brown butter mashed potatoes, seasonal vegetables, toasted mustard seeds, port jus, and mint jelly

Cocktails

BELLINI – 11

peach schnapps, cassis, prosecco, peach juice

STRAWBERRY ROSE – 11

rose wine, strawberries, mint, lemonade, soda

APEROL SPRITZ – 11

aperol, prosecco, soda, orange

BLUE LONG ISLAND – 11

long island mix, blue curacao, 7-up, lemonade

MAPLE OLD FASHIONED – 12

Bulleit bourbon, maple syrup, cherry, orange, soda

HENDRICKS & HONEYDEW – 12

hendricks gin, honeydew, pear juice, tonic

LEMON DROP MARTINI – 11

vodka, limoncello, cointreau, lemonade

GRAPEFRUIT SPRITZER – 12

elderflower liqueur, tequila, grapefruit juice, soda

DARK & STORMY – 11

Goslings dark rum, ginger beer and lime

BOURBON SOMETHING - 12

Bulleit bourbon, guava juice, lime, soda

San Pellegrino

LEMON ORANGE POMENGRANATE - 4

Mocktails 6

POMEGRANATE LIME

pomegranate, limeade, soda

BLOOD ORANGE LEMONADE

blood orange, lemonade, soda

CRANBERRY GINGER

white & red cranberry, ginger ale

Wine

(5 oz – 10 9 oz – 15.5 Bottle - 42)

RED

MERLOT, *St. Martin – France*

MALBEC, *Centenario - Argentina*

CABERNET, *Oakbank - Australia*

GARNACHA/TEMPRANILLO, *Don Ramon, Spain*

WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali – Chile*

CHARDONNAY, *Oakbank – Australia*

ROSE, *Le Reservoir - France*

Sangria - Red, White, or Rose Glass – 11 Pitcher - 28

Beer

Draft 9 1919 Belgian Ale

Trans Canada Portager

LOCAL (473mL)

Barnhammer, Witbier – 9.5

Torque, Blonde Ale – 9

One Great City, Mad Scientist IPA – 9.5

Brasserie La Shoppe, Caddy Pale Ale – 9

Kilter Vintage Pilsner – 9

Bookstore, Coffee Cream Ale – 9.5

Stone Angel, Redhanded Irish Ale – 9.5

Farmery, Lager - 9

OTHER FAVOURITES

Budweiser – 7

Bud Light – 7

MGD – 7

Heineken – 7

Michelob Ultra - 7

Guinness (473ml) - 9

Erdinger (non-alcoholic) - 7