

Starters & Sharables

**BREAD PLATE – 6**

focaccia served with olive oil & balsamic

**QUINOA SALAD – 9 (half) 16 (full)**

[V] Cucumbers, red onions, tomatoes, feta, crispy chickpeas, herb vinaigrette, greens

**SOUP OF THE DAY – 6**

ask your server for today's selection

**ONION & GOAT CHEESE DIP (V) – 19**

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

**BREADED CHICKEN WINGS (1 LB) – 19**

maple chili, buffalo, salt & pepper or BBQ

**BEET FRITTERS (V) – 18**

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

**KALE CAESAR SALAD – 9 (half) 16 (full)**

[V] kale & romaine, roast garlic dressing, croutons

**SUMMER SALAD – 9 (half) 16 (full)**

[V] mandarin oranges, cranberries, feta, candied pumpkin seeds, red onions, herb vinaigrette, mixed greens, & focaccia bread

\*add chicken breast or smoked salmon - 8

**BRIE (V) – 19**

with apple chutney, apple slices, crustini

**DUCK SPRING ROLLS – 18**

served with peanut sauce, on mixed greens

**CALAMARI – 19**

served on greens with red onions & tzatziki

**POUTINE – 18**

house cut fries, bacon, cheese curds, beef gravy

Mains

Sandwiches & Burgers served with a choice of house cut fries or soup of the day.

Substitute for choice of quinoa, caesar, beet salad, or sweet potato fries \$2.00

Substitute for onion rings \$3.00 \*add bacon \$3.00 \*gluten free bread \$1.00

**SMASH BURGER – 22**

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

**SHRIMP TACOS – 22**

2 tacos with breaded shrimp, corn salsa, greens, red pepper aioli, & sweet pickled onions

**MUSHROOM RAVIOLI (V) – 26**

ravioli stuffed with crimini mushrooms, sautéed onions, parmesan cheese, maple cream sauce

**PAN SEARED SALMON – 32**

pan seared salmon, lemon dill hollandaise, warm quinoa salad, and seasonal vegetables

**BONELESS BEEF SHORT RIBS – 38**

[GF] brown butter mashed potatoes, crispy noodles, seasonal vegetables and chimichurri

**HOT FRIED CHICKEN SANDWICH – 22**

Nashville style fried chicken, pickles, shredded lettuce and mayo on a brioche bun

**PICKEREL FISH & CHIPS – 29**

two tempura batter-fried pickerel fillets, coleslaw & tartar sauce served with house cut fries

**STUFFED CHICKEN BREAST – 32**

red pepper, arugula, goat cheese, tarragon cream sauce, with carrot puree, roasted baby potatoes, and seasonal vegetables

**ROASTED BUTTERNUT SQUASH – 26**

[Vegan+GF] maple glazed and stuffed with warm kale and quinoa salad, pickled onions, dried cranberries, balsamic reduction

## Cocktails

### BELLINI – 12.5

peach schnapps, cassis,  
prosecco, peach juice

### STRAWBERRY ROSE – 12.5

rose wine, strawberries, mint,  
lemonade, soda

### APEROL SPRITZ – 12.5

aperol, prosecco, soda, orange

### FRENCH 75 – 13

Empress gin, sparkling wine,  
lemon, simple syrup

### ESPRESSO MARTINI – 13

vodka, kahlua, simple syrup,  
cold brew

### OLD FRIEND – 13

st germaine, gin, campari,  
grapefruit juice

### DARK & STORMY – 12.5

goslings dark rum, ginger beer  
and lime

### BLUE LONG ISLAND – 12.5

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

### BOURBON PEACH - 13

Buillet bourbon, peach juice,  
honey, mint, soda

## Mocktails 7.5

### RASPBERRY LEMONADE

raspberries, lemonade, mint

### BLUEBERRY POMEGRANATE

blueberries, pomegranate, lime,  
7-up

### SUMMER TEA

ice tea, peach, lemonade,  
strawberry

### 'SANGRIA'

pear & white cranberry juice,  
mixed fruit, soda

### GRAPEFRUIT SPRITZ

grapefruit, vanilla, soda,  
rosemary

### TROPICAL SUNRISE

pineapple, mango, orange  
lime, soda, grenadine

## San Pellegrino 4.5 LEMON ORANGE POMENGRANATE

## Wine

(5 oz – 11 9 oz – 17 Bottle - 45)

### RED

SHIRAZ, *Tempus Two – Australia*

MALBEC, *Centenario - Argentina*

CABERNET, *Oakbank - Australia*

MERLOT, *Tantehue, Chile*

### WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali – Chile*

CHARDONNAY, *Oakbank – Australia*

ROSE, *Dona Dominga - Chile*

Sangria - Red, White, or Rose - Glass – 12.5 Pitcher 32

## Beer

### LOCAL (473mL)

Barnhammer, Witbier – 10

Torque, Blonde Ale – 9.5

One Great City, Mad Scientist IPA – 10

St James, Pale Ale – 9.5

Kilter Vintage Pilsner – 10

To Be Determined – 10

Farmery, Lager – 9.5

DRAFT BEER: \*Little Brown Jug 1919 9.5

### OTHER FAVOURITES

Budweiser – 7

Bud Light – 7

MGD – 7

Heineken – 8

Michelob Ultra - 8

Corona - 8

Erdinger (non-alcoholic) – 7

\*Little Brown Jug Generic Lager 9.5