

4:00pm - close



STARTERS AND SHARABLES

BREAD PLATE 6

focaccia served with olive oil & balsamic

QUINOA SALAD 10

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

SOUP OF THE DAY 7

ask your server for today's selection

KALE CAESAR SALAD 10

kale & romaine, roast garlic dressing, croutons

BEET SALAD 10

[V] roasted beets, apples, feta, red onions, candied pumpkin seeds, greens, herb vinaigrette

*add grilled chicken breast - 8

ONION AND GOAT CHEESE DIP 19

[V] caramelized onions mixed with a creamy goat cheese served with flat bread

BREADED CHICKEN WINGS (1LB) 19

maple chili, buffalo, salt & pepper or BBQ

CALAMARI 19

served on greens with red onions & tzatziki

POUTINE 18

house cut fries, bothwell cheese curds, bacon, and covered with beef gravy

DUCK SPRING ROLLS 18

served with peanut sauce, on mixed greens

BEET FRITTERS 18

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

MAINS

MEATLOAF

2 pieces of house made meatloaf, brown butter mashed potatoes, seasonal veg & mushroom gravy

MUSHROOM RAVIOLI 29

[V] ravioli stuffed with crimini mushrooms, sautéed onions, parmesan cheese, maple cream sauce, with focaccia

PAN SEARED SALMON 34

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

BONELESS BEEF SHORT RIBS 39

brown butter mashed potatoes, crispy noodles, seasonal vegetables, and chimichurri

CHORIZO GNOCCHI 29

chorizo bolognese, butter sautéed gnocchi, parmesan, chives, and served with focaccia

PAN SEARED PICKEREL 34

served with roasted garlic chimichurri, lemon, warm quinoa salad, and seasonal vegetables

CHICKEN PARMIGIANA 34

breaded chicken breast with marinara, parmesan, brown buttered gnocchi, and seasonal vegetables

ROASTED BUTTERNUT SQUASH 29

[vegan and GF] maple glaze and stuffed with warm kale and quinoa salad, pickled onions, dried cranberries, balsamic reduction