

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

***ADD GRILLED CHICKEN BREAST OR BREADED SHRIMP - 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

CAPRESE SKEWERS (V) 18

tomatoes, bocconcini, pesto, and a balsamic glaze

CALAMARI 20

served on greens with red onions, banana peppers & tzatziki

KALE CAESAR SALAD 10

kale & romaine, roast garlic dressing, croutons

SUMMER SALAD 10

[V] mandarin oranges, feta, red onions, candied pumpkin seeds, greens, herb vinaigrette

POUTINE 16

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

***add bacon - 3**

DUCK SPRING ROLLS 18

served with peanut sauce, on a bed of greens

BEEF FRITTERS 18

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

MAINS

SMASH BURGER 23

2 smashed patties with American cheddar, red onions, greens, tomato, pickles and mayo

***JR same burger just one less patty- 20**

CHORIZO GNOCCHI 29

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

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, seasonal vegetables, and chimichurri

HOT CHICKEN SANDWHICH 23

Nashville-style deep fried chicken breast on a brioche bun, greens, dill pickles and mayo

MUSHROOM SWISS BURGER 23

2 smashed patties with swiss cheese, mushrooms, russian dressing and arugula, on a brioche bun

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, balsamic glaze, and seasonal vegetables

ROASTED BUTTERNUT SQUASH 29

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