



Bread Plate 6

focaccia served with olive oil & balsamic

Soup of The Day 7

ask your server for today's selection

Beet Salad (V) 10

beets, red onion, apples, feta, candied pumpkin seeds, herb vinaigrette

Orange Sesame Salad (V) 10

sweet sesame dressing, pickled onions, cucumbers, mandarin oranges, sesame seeds, crispy onions, spicy aioli

Kale Caesar Salad 10

romaine, kale, roasted garlic dressing, croutons, lemon wedge

Add grilled chicken to salads - 8

Beet Fritters (V) 18

six beet fritters on an orange fennel slaw & balsamic glaze

Calamari 20

on mixed greens with red onions, banana peppers & tzatziki

Poutine 16

house cut fries, cheese curds, covered with beef gravy

*add bacon - 3

Breaded Chicken Wings 19

maple chili, buffalo, salt & pepper, blueberry BBQ

Duck Spring Rolls 18

served with peanut sauce on a bed of greens

Chicken Liver Croquettes 20

potato, chicken liver, mushroom, onion, breaded and fried, with lemon butter sauce, sweet drop peppers, chimichuri, parmesan

Onion & Goat Cheese Dip 19

caramelized onions mixed with a creamy goat cheese dip, cashews, olive oil, parmesan, balsamic glaze, & flat bread

Mains

Sandwiches & burgers served with choice of house cut fries or soup of the day.
Substitute for choice of caesar, orange sesame, beet salad, or sweet potato fries - 2

*Add bacon - 3 *gluten free bread - 1

Meatloaf 28

homemade meatloaf, seasonal vegetables, brown buttered mashed potatoes, mushroom gravy

Mushroom Ravioli 29

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

Boneless Beef Short Ribs 39

brown butter mashed potatoes, seasonal vegetables, and chimichurri

Pan Seared Salmon 35

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

Chicken Parmigiana 34

breaded chicken breast with marinara, parmesan, gnocchi, balsamic glaze and seasonal vegetables

Chorizo Gnocchi 29

chorizo bolognese, butter sauteed gnocchi, parmesan, chives, served with focaccia

Roasted Butternut Squash 29

stuffed with warm quinoa and kale salad, pickled onions, dried cranberries, balsamic glaze, blueberry bbq

Pan Seared Pickerel 35

served with warm quinoa and kale salad, and chimichurri, and seasonal vegetables