Soup of the Day m/p

Salads

House mixed heritage greens, shaved carrot & radish, sliced grapes, toasted pumpkin seeds, puffed wild rice, tofu-miso vinaigrette 12.

Caesar baby gem, house bacon, shaved parmesan, thyme-brown butter breadcrumbs, house Caesar dressing 14.

Fried Brussels Sprouts pickled red onion, grated aged cheddar, creamy charred shallot vinaigrette, potato hay' 14.

Winter Salad panko-crusted goat cheese, radicchio, baby spinach, grannie smith apple, roasted hazelnuts, tangy pumpkin vinaigrette, balsamic reduction 15.

Add To Above:
Grilled Marinated Chicken Breast 7.
Sautéed Garlic Shrimp 9.

Charcuterie & Cheese for Two
selected cheeses & meats, pickles, olives, Dijon, crostini 26.

Calamari
piment d'esplette dusted Humboldt squid, lemon-horseradish aioli 16.

Korean Fried Duck Wings
Gochujang-honey glaze, Napa slaw, blue cheese dip 14.

Poutine
duck confit, fries, triple cream brie velouté, green-peppercorn cognac jus, cilantro, scallions 17.

Ratatouille & White Bean Dip
sautéed sweet red bell peppers, squash, navy bean purée, cold-pressed cariona oil, grilled flatbread, tump chips 12.

Hamburger
two 4oz beef chuck patties, fresh-ground daily in-house, smashed n' stacked, merican cheese, jalapeño jam, house-cured bacon, lettuce, tomato, onion, pickles special sauce, brioche bun, fries or house salad 18.

Fish Burger
beer-battered haddock, lettuce, tomato, Napa slaw, old bay remoulade, brioche bun, fries or house salad 15.

Tavern Club
grilled marinated chicken breast, avocado, house bacon, manchego, lettuce, beefsteak tomato, roasted garlic aioli, toasted multigrain, fries or house salad 17.

Oysters
fresh shucked east & west coast varieties, house accompaniments m/p

Mussels
fresh, steamed PEI Mussels
Weekly Feature 17.
Add fries or house salad 6.

Brunch
$7 Brunch Cocktail features
Caesar / Mimosa / Sangria

Canadian Fry-Up Two eggs your way, bacon, sausage & ham, house kettle beans, grilled tomato, home fries, multigrain toast 14.

Classic Eggs Benedict Two poached eggs, double-smoked ham, English muffin, Hollandaise, chives, home fries or house salad 15.
(substitute warm lobster salad instead of ham add 9.)

Brunch Poutine Fries, duck confit, two fried eggs, peppercorn demi-glaze, Brie velouté, piment d'esplette, scallions 19.

Breakfast Burger 6oz 'Enright Cattle Co.' special blend beef patty, 'merican cheddar, house bacon, jalapeño jam, fried egg, special sauce, toasted brioche bun 18.

Chicken & Waffles House waffles, Korean fried chicken, gojuchang maple syrup, cilantro, pickled red onion, radish, crispy garlic shallots 16.

We use local, organic 'Reinink Family Farm's Eggs'

Sides
House Bacon, Double Smoked Ham or House Sausage 4.

Kids 12 & UNDER
Cheeseburger & Fries 9.
Mac N Cheese 8.
Chicken Fingers & Fries 9.

Vadouvan Curry coconut milk, house curry paste, green beans, potato, eggplant, chilies, crispy chickpeas, cashews, basmati rice 16.

ADD:
Grilled Marinated Chicken Breast 7.
Sautéed Garlic Shrimp 9.

Steak & Frites
8 oz Striploin fries, garlic aioli, sautéed mushrooms, compound butter, chimichurri 29.

Steak n' Eggs add two poached eggs & Hollandaise 7.

Maple Crème Caramel maple-vanilla custard, caramel sauce 7.

Desserts
Feature Mio Gelato 9.