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.

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

F-ing Delicious Fried Chicken!
w/ fingerling potato salad, Napa slaw, house buttermilk ranch & hot sauce

½ Bird 24.
Whole Bird double size sides 45.

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

Soup of the Day m/p

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 canola oil, grilled flatbread, turnip chips 12.

steak frites

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

Pork Schnitzel
roasted fingeling potatoes, honey-beer glazed carrots, mushroom demi-glace 24.

Shrimp Fried Rice
‘Ocean Wise’ shrimp, bok choy, red peppers, caramelized garlic, spicy house XO sauce 21.

‘Lobster ‘Mac N Cheese’ cavatappi pasta, mascarpone velouté, sweet peas, thyme-brown butter breadcrumbs 29.

Fish Feature MP

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


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

Hourless Chocolate Trifle white chocolate whipped cream, sour cherry sauce 7.

Feature Mio Gelato 9.

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.

Substitute a Gluten-Free Potato Bun add 1.

Oysters
fresh shucked east & west coast varieties, house accompaniments m/p
**Cocktails (2oz / 12.)**

**Caesar**
Top shelf vodka, walter’s caesar mix, tabasco, worcestershire, house jalapeño hot sauce, harissa salt rim

**Light & Clear Skies**
Havana club rum, chamomile syrup, lemon, ginger beer

**Cider Spritz**
aperoi, apple cider, prosecco, soda, cinnamon sprinkle

**Deelight**
dillon’s 22 gin, st. germain, aperol, lime juice

**Garden Party**
tromba blanco tequila, cointreau, tomato parsley, lime, salt

**Rosemary’s Spritz**
dillon’s 22 gin, triple sec, lemon juice, rosemary syrup, cherry bitters, soda, dehydrated orange & rosemary garnish

**Manhattan**
elijah craig bourbon, averna, xocolaté mole bitters, marachino cherry

**Those Summer Nites**
dillon’s method 95 vodka, lemon & ginger oleo, grapefruit juice, lemon juice, dehydrated lemon

**Sangria**
spiced wine, apple juice, ginger ale, star anise, dehydrated orange

**Beer Bottles** (355 ml)
- Labatt’s 50, Molson Export, Michelob Ultra 5.25
- Kronenbourg 1664 Blanc 7

**Tall Cans** (473 ml)
7.5
- Mackinnon Brothers 8 Man English Pale Ale
- Napanee Beer Company Blacklist, Black German Lager 8.5
- Spearhead Hawaiian Style Pale Ale 7.5
- Skeleton Park Amber Ale 7.5
- Prince Eddy’s Chin Dropper Blonde Ale PEC 8.5
- Matron Yeasayer Lagerbier PEC (355 ml can) 8.5
- Brickworks Batch 1904 Dry Cider 9

**Draught** (16 oz glass / 64 oz pitcher)
- Mackinnon Brothers 8 Man English Pale Ale 7.5 / 28
- Spearhead Hawaiian Style Pale Ale 7.5 / 28
- Skeleton Park Amber Ale 7.5 / 28
- Labatt 50 Ale 7.5 / 28
- Prince Eddy’s Chin Dropper Blonde Ale 8.5 / 32
- Calabogie Amber, ‘K&P’ British Style Session Ale 7.5 / 28
- Goose Island English Style IPA 7.5 / 28
- Mill St. Organic 7.5 / 28
- Stella Artois Belgian Lager 8.5 / 32
- Matron, Farmhouse Wheat, PEC 8.5 / 32
- Brickworks Batch 1904 Dry Cider 8.5 / 32

**Other Drinks**

**The County Soda Company** 4.5
- Root Beer / Cream Soda / Blackcurrant-Lime
- All Natural Lemonade 4
- Natural Fruit Nectars peach / pear 4
- Buchipop Kombucha Soda ginger or mixed berry 4.75
- Pure Leaf Iced Tea sweetened or unsweetened 4.75
- ‘Tea House’ Organic Iced Tea Sicilian lemon & honeysuckle / Fuji apple & ginger 5.25

**House Selection**

**White**
- 2018 *Laurent Miquel*, Vendages Nocturnes, Saint Chinian, France

**Red**
- 2018 *Pinot Grigio*, Matto, Veneto, Italy

**White**
- 2018 *Chardonnay*, Foxbrook, Napa, California

**Red**
- 2019 *Sauvignon Blanc*, Yealands, South Island, New Zealand

**White**
- 2018 *Côtes du Rhône Blanc*, Rive Droite Rive Gauche, Languedoc, France

**Red**
- 2017 *Pinot Gris*, Sandhill, Okanagan Valley, British Columbia

**Bubbles**
- Prosecco Spumante Brut, Nua, Veneto, Italy

**Cava Rosé**, Cuvée Barcelona, Spain