

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.

Caprese

heirloom tomatoes, buffalo mozzarella, Aleppo pepper flakes, Niagara vinegar gastrique, 'Local Growing Company' herbs 17.

Add To Above:

Grilled Marinated Chicken Breast 7.
Sautéed Garlic Shrimp 9.
Albacore Tuna Confit 12.
Crispy Confit Duck Leg 10.

Niçoise

albacore tuna, extra virgin olive oil & lemon confit, arugula, Yukon gold potatoes, 'Forman Farm's' tomatoes, green beans, Niçoise olives, Dijon vinaigrette 17.

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.

Black Dog Tavern

TAKEOUT

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, summer squash, navy bean purée, cold-pressed canola oil, grilled flatbread, turnip chips 12.

Hamburger

two 4oz 'Enright Cattle Co.' beef patties, 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, 'Forman Farm's' beefsteak tomato, roasted garlic aioli, toasted multigrain, fries or house salad 17.

steak frites

8oz Flat Iron

fries, garlic aioli, sautéed mushrooms, green peppercorn-cognac sauce 29.

14oz Ribeye add 14.

'Quin's' Pork Schnitzel

potato salad, Napa slaw, peach chutney 24.

Shrimp Fried Rice

'Ocean Wise' shrimp, 'Patchwork Garden's' bok choy, caramelized garlic, spicy house XO sauce 21.

Lobster 'Mac N Cheese'

cavatappi pasta, mascarpone velouté, sweet peas, thyme-brown butter breadcrumbs 29.

Fenugreek Curry

coconut milk, green beans, potato, eggplant, chilies, crispy chickpeas, cashews, basmati rice 16.

ADD: Grilled Marinated Chicken Breast 7. Sautéed Garlic Shrimp 9. Albacore Tuna Confit 12. Crispy Confit Duck Leg 10.

dessert

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

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