We hope you understand that face masks are mandatory & must be worn upon entering & any time you leave your table. Please help us all stay safe.

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.

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.

steak frites

8oz Flat Iron fries, garlic aioli, sautéed mushrooms, green peppercorn-cognac sauce 29.
14oz Ribeye add 9.

Hamburger
two 4oz 'Enright Cattle Co.' beef patties, smashed N' stacked, 'American 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.

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

Calamari
piment d'espelette 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
sautééd sweet red bell peppers, summer squash, navy bean purée, cold-pressed canola oil, grilled flatbread, tump chips 12.

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

Maple Crème Caramel  maple-vanilla custard, caramel sauce  7.
Flourless Chocolate Trifle  white chocolate whipped cream, sour cherry sauce 7.
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.

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.

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.

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.

steak frites

8oz Flat Iron
fries, garlic aioli, sautéed mushrooms, green peppercorn-cognac sauce 29.
14oz Ribeye add 9.

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

√ Fenugreek Curry
crushed 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.

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’
**Summer Lovin’** Dillon’s ‘method 95’ vodka, lemon-thyme syrup, Lemon, Grapefruit Juice

**Summer Sangria** house white wine, triple tec, pineapple, gingerale

**Cæsar** Top Shelf vodka, Walter’s caesar mix, tabasco, worcestershire, Thom’s jalapeño hot sauce, harissa salt rim

**Kinsip Royale** Kinsip saffron liqueur, prosecco

**Aged Manhattan** - Buffalo Trace bourbon, Dillon’s sweet vermouth, Angostura bitters

**Light & Clear Skies** Bacardi white rum, chamomile syrup, lemon, ginger beer

**Dog Days** Kinsip ’juniper’s wit’ gin, cointreau, lime, lemongrass syrup

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**House Selection**

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

**White** (Sauvignon Blanc / Grenache Blanc)

**Red** (Syrah / Grenache / Merlot)

**Rosé** (Syrah / Cinsault)


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**White**

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

2018 **Chardonnay**, Foxbrook, Napa, California

2019 **Sauvignon Blanc**, Yealands, South Island, New Zealand
150ml 7.95 250ml 15. 500ml 32. Bottle 48.

2018 **Albarino**, Raimat, Rioja, Spain
150ml 7.95 250ml 15. 500ml 32. Bottle 48.

2018 **Côtes du Rhône Blanc**, Rîve Droite Rîve Gauche, Languedoc, France
150ml 7.95 250ml 15. 500ml 32. Bottle 48.

2017 **Pinot Gris**, Sandhill, Okanagan Valley, British Columbia
150ml 10. 250ml 17. 500ml 33. Bottle 50.

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**Red**

2108 **Cabernet Sauvignon**, Cedar Rock, California

2017 **Merlot**, Vina Echeverría, Curico Valley, Chile.
150ml 10. 250ml 17. 500ml 33. Bottle 50.

2016 **Montepulciano d’Abruzzo**, Masciarelli, Abruzzo, Italy
150ml 10. 250ml 17. 500ml 33. Bottle 50.

2015 **Pinot Noir**, Mandarin Vintners, Monterey, California.

2018 **Côtes du Rhône**, Domaine Saint Michel, Rhône Valley, France

2016 **Syrah**, Sandhill, Okanagan Valley, British Columbia, Canada

2016 **Tempranillo**, Bodegas Bilbainas, Rioja, Spain

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**Non-Alcoholic 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 5.25

‘Tea House’ **Organic Iced Tea** Sicilian lemon & honeysuckle / Fuji apple & ginger 5.75