



SOUP

Seafood Chowder / \$9.25 – 8oz / \$16.50 – 16oz

Our famous in-house made New England seafood chowder with smoky bacon, local rock cod and salmon.

Daily Soup / \$7.50 – 8oz / \$14.50 – 16oz

Ask your server for our Chef's daily creation.

Add Focaccia / \$2

SALAD

Add Ons: Grilled Chicken \$7 / Cajun Chicken \$7.50 / Salmon \$8.50

Seasonal Greens / \$14.75

Mixed greens, dried cranberries and toasted pumpkin seeds topped with feta cheese tossed in a honey-lime vinaigrette.

Roasted Garlic Kale Caesar Salad / \$14.75

Green and red Russian Kale, romaine lettuce, garlic confit, grilled lemon, extra virgin olive oil, Modena balsamic vinegar, ciabatta croutons, Grana Padano parmesan.

Beetroot Carpaccio / \$16.50

Roasted Beets, toasted walnuts & quinoa, hemp seed, balsamic glaze, pea shoot micro salad, lemon, garlic oil.

APPETIZER

Brome Lake Duck Drumettes / \$17.50

Slow roasted then fried crispy, world famous Brome Lake duck drumsticks tossed in your choice of maple whisky butter glaze or sriracha maple sauce, finished with chive and garlic oil.

Poutine / \$14.50

Fries with melted cheese curds, topped with our in house-made gravy. Add Ons: Pulled pork \$5 / Bacon \$2

Calamari / \$14

Tender calamari, coated with seasoned flour & deep fried to crispy perfection. Served with a homemade tzatziki dip.

OMG TACOS!!! / \$12.5

Our Chefs love tacos so much, that they couldn't pick just one style! **2 x grandes flour tacos**, changes daily. Ask your server.

Add Taco / \$5

Syrian Style Falafels / \$14

Crispy fried dumplings of chickpeas, garlic, onion, coriander, cumin, & sesame, with truffled cannellini bean hummus & pickled vegetables.



MAINS

All burgers served with your choice of Fries, House salad, or Soup.
Upgrades: Caesar \$4 / Poutine \$6 / Seafood Chowder \$6 / Gluten Free Bun \$5 / Burger Patty \$7 / In-House Made Gravy \$4

Bacon Cheddar Burger / \$23.50

6oz Prime rib beef burger served with smoky bacon, melted cheddar, lettuce, tomato, dill pickle and in-house burger mayo.

Mississippi Pulled Pork Po' Boy \$24

6oz slow cooked pulled pork shoulder, remoulade mayo, lettuce, arugula, onion, tomato, spicy zucchini pickles, smoky beer mustard on a toasted brioche bun.

Veggie Mushroom Burger / \$20.50

Button mushrooms, roasted garlic, rolled oats, panko, parmesan. Served with mixed greens, caramelized onions, lemon aioli on a brioche bun.

Chipotle Chicken Burger / \$21.50

Crispy panko breaded fried chicken with chipotle mayo, bacon, tomato and crispy coleslaw served on a brioche bun.

(Sub for Grill Chicken or Cajun Chicken)

Nashville Hot Style : cayenne-honey sauce with spicy zucchini pickles) **\$2.5**

Japanese Karaage Chicken & Fries/ \$18.50

Tender chicken bites marinated in tamari, garlic, ginger & sesame, lightly breaded and fried crispy. served with fries, umami mayo & cucumber.

Local Rockfish & Chips / \$19

Renfrew Lager battered local cod deep-fried, served with fries and our homemade tartar sauce and coleslaw.

(Add: 2nd piece - \$7)

Butter Chicken Bowl/ \$25.50

Boneless chicken breast cooked in an intense, aromatic sauce of Indian masala, butter, onions, tomatoes and heavy cream on brown basmati with fresh cilantro & grilled garlic naan.

(substitute for cauliflower)

Add Grilled Garlic Naan / \$2.5

Neapolitan Style Grilled Flatbread / \$22

Hand stretched & grilled flatbread. Smoked San Marzano Tomato sauce. Garlic and torn basil. Mozza, Fontina & Grana Padano.

Choice of:

Sausage Mushroom & Onion - chorizo, pacific wild mushrooms, red onion

Margherita - tomatoes, roasted garlic, fiore di latte, basil.

BBQ Pork Ribs / \$35 Half Rack / \$28

Smoky braised, BBQ baby back pork ribs. Served with crispy slaw and fries.