



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: 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.

Classic Caesar Salad / \$14.75

Romaine lettuce, ciabatta croutons, creamy house made Caesar dressing, Grana Padano parmesan.

Beetroot Carpaccio / \$16.50

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

APPETIZER

Crispy Fried Chicken Wings / \$17.50

Roasted then dusted in a gluten-free batter. Fried crispy and served with a side of parmesan ranch.

Choice of: Salt & Pepper / Maple Whiskey Butter / Red Hot 🔥

Jamaican Jerk 🔥 🔥 / **Nashville Hot Honey** 🔥 🔥 🔥

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 and sesame, with truffled cannellini hummus, tzatziki & 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 ciabatta.

Veggie Mushroom Burger / \$20.50

Button mushrooms, roasted garlic, rolled oats, panko, parmesan. 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 and sesame, lightly breaded and fried crispy. Served with fries, umami mayo & cucumber.

Local Rockfish & Chips / \$19

Local cod dredged in Renfrew Lager batter and fried to perfection. Served with fries, our homemade tartar sauce and coleslaw.

(Add: 2nd piece - \$6)

Butter Chicken Bowl/ \$25.50

Boneless chicken breast simmered 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

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

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

Neapolitan Style Grilled Flatbread / \$22

Hand stretched & grilled flatbread. Smoked San Marzano tomato sauce, garlic and basil. Mozza, Edam & Grana Padano.

Choice of:

Sausage & Mushroom - chorizo, pacific wild mushrooms, onion.

Quattro Funghi - king oyster, shimeji, cremini & enoki mushrooms.

3 Cheese - mozzarella, edam, grana padano.