

SOUP

Roasted Red Pepper & Crab

CUP \$6.00 BOWL \$8.00

Soup du Jour

CUP \$5.00 BOWL \$7.00

Side of Crusty Bread

\$2.00

STARTERS

Sweet Tot Poutine (V)

BROWN GRAVY, CHEESE CURDS

\$7

Pumpkin Hummus (V)

THYME INFUSED EVOO, PISTACHIOS, TOASTED FLATBREAD

\$6

Shareable Charcuterie Board (GF)

CURED MEATS, CHEESE, OLIVES, MUSTARD, CRUSTY BREAD

\$12

SALADS

WITH CHOICE OF PROTEIN:

CHICKEN, APPLE & RAISIN SAUSAGE OR MARINATED TOFU \$2/
SHRIMP SKEWER \$3

Harvest (V, GF)

GREENS, ROASTED BUTTERNUT SQUASH, APPLE, HONEY FIG GOAT CHEESE, PUMPKIN SEEDS, BLACKBERRY MOLASSES VINAIGRETTE

\$9

Kale (V, GF)

SHREDDED KALE & BRUSSELS, RICOTTA SALATA, DRIED CRANBERRIES, TOASTED PINE NUTS, DIJON PEAR DRESSING

\$11

Charred Caesar

GRILLED ROMAINE, PARMESAN, BLISTERED GRAPE TOMATOES, TOASTED BREADCRUMBS, HOUSEMADE CAESAR DRESSING

\$10

ENTRÉES

French Onion Burger*

LOCAL AGED GROUND BEEF, GRUYÈRE, CRISPY ONIONS, BROWN GRAVY, TOASTED BUN, SEASONED FRIES
*VEGETARIAN OPTION - BEYOND™ BURGER

\$15

Bangers & Mash

SEARED CHICKEN, APPLE & RAISIN SAUSAGES, MASHED POTATOES, FRIED BRUSSELS, MAPLE MUSTARD SAUCE

\$14

Curried Pork Stew (GF)

CUP \$8 BOWL \$16

TENDER PORK, VEGETABLES, YELLOW CURRY, TURMERIC RICE

Lentil & Mushroom Ragout (V)

TOSSED WITH PAPPARDELLE PASTA

*VEGAN/GLUTEN FREE PASTA AVAILABLE

\$15

Deep Dish Quiche

ASK YOUR SERVER FOR DAILY SELECTION, CHOICE OF ONE SIDE

\$12

Shepherd's Pie (GF)

LAMB STEW TOPPED WITH CREAMY MASHED POTATOES

\$17

SIDES

\$3

Fried Brussels • Mashed Potatoes • Sweet Potato Tots • French Fries • Side Salad (Blackberry molasses vinaigrette, Dijon pear vinaigrette, Caesar or Ranch)

KIDS MENU

\$7

CHOICE OF MILK (REGULAR OR CHOCOLATE) OR JUICE BOX & ONE SIDE (FRENCH FRIES, SIDE SALAD/RANCH, APPLE SAUCE CUP OR SWEET TOTS)

- CHICKEN TENDERS
- GRILLED CHEESE
- PEANUT BUTTER & JELLY (UNCRUSTABLE)
- NOODLES WITH CHOICE OF BUTTER OR MARINARA SAUCE