HAPPY HOUR

3:00 -5:00 & 8:00-Close

$7

TRUFFLE FRIES
Roasted Garlic Aioli, White Truffle Oil & Reggiano **V · VP**

YAM FRIES
Served With Chili Lime Aioli **V · VP**

$13

AGEDASHI TOFU
Marinated Firm Tofu, House Made Spicy Pickles, Sweet Sriracha Glaze, Spicy Mayo, Scallions & Sesame Seeds **V**

NACHOS
Perfect For One! Jalapeno, Bell Peppers, Monterey Jack Cheese, Tomato, Sour Cream & Smoked Tomato Salsa **GF . V**
+Nacho Beef 1.95 I + Nacho Chicken 1.95
+Guacamole 2.95

CAESAR SALAD
Full Size Salad, Romaine Hearts, Smoked Bacon, Croutons, Reggiano & House Made Dressing **GP**

DRINKS

WINE **7.00/9.50**
House Red & White Wine | 6 / 9

BEER **6.00**
Lager Sleeve

HIGHBALL **6.50 / 10.00**

$10

ONION RINGS
Served With Chili Lime Aioli & Honey Mustard **V**

BEEF SLIDERS
Two Sliders, Burger Sauce, Lettuce, Tomato, Pickle, Onion & Brioche Bun
+ Cheese 1.00

SEAFOOD CHOWDER
Creamy New England Chowder, Fresh Fish, Clams & Seafood Medley
GP

$17

CALAMARI
Sun Dried Tomato Bruschetta, Feta, Balsamic Reduction, Tzatziki, Fresh Lemon

COCONUT CRUSTED PRAWNS
Mango Jalapeno Aioli, Lemon Black Pepper Honey, Scallions & Chili

HOUSE BURGER
House Made Burger Sauce, Pickled Red Onion, Lettuce, Tomato, Toasted Brioche Bun & Side **GP**

CHICKEN APPLE & BRIE SANDWICH
Grilled Farmcrest Chicken Breast, French Double Cream Brie, Apple Chutney, Charred Lemon Aioli, Fresh Granny Smith Apple, Arugula, Toasted Potato Scallion Bun & Choice of Side GP

FISH & CHIPS
Local Beer-Battered Haddock, French Fries, Traditional Tartar Sauce, Dill Salt & House Coleslaw

BUTTERNUT SQUASH TROTTOLE
Green Kale, Carrot Ribbons, Butternut Squash Puree, Brown Butter, Sage, Fresh Grana Padano
V VP