

HAPPY HOUR

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

\$ 7.00

TRUFFLE FRIES

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

YAM FRIES

Served With Chili Lime Aioli V · VP

\$ 13.00

CHIPOTLE BBQ JACKFRUIT TACOS

Avocado Cashew Crema, Carrot Jicama Slaw, Fresh Cilantro, Pickled Red Onion
Corn Tortilla GF · VG

NACHOS

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

CAESAR SALAD

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

LEMON PEPPER CALAMARI

Pickled Red Onion, Cucumber, Kalamata Olives, Fresh Radish, Tzatziki

DRINKS

WINE 7.00 / 9.50

House Red & White Wine | 6oz / 9 oz

BEER 6.00

Lager Sleeve , 16oz

HIGHBALL 6.50 / 10.00
1 oz 2 oz

\$10.00

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

\$17.00

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

CATALONIAN SUMMER TROTTOLE

Red Pepper Romesco Sauce, Cherry Tomatoes, Baby Spinach, Parmesan Cheese, Toasted Almonds, Pea Tendril, Olive Oil V · VP

V · Vegetarian VG · Vegan VP · Vegan Possible GF · Gluten Free GP · Gluten Free Possible