



house drinks



Gin & Tonic (2 oz)

willibald gin, shoots & flowers,
fever tree tonic

Lemon Meringue Sangria (5 oz)

lemoncello, vanilla vodka, moscato,
lavender meringue

Sarsaparilla Old Fashioned (2 oz)

bourbon, orange, bitters,
sarsaparilla syrup

Maple Rhubarb Sour (2 oz)

canadian whiskey, rhubarb, lemon,
egg white, maple syrup mousse

Raspberry Sparkling (5 oz)

raspberry, elderflower, sparkling

Strawberry Basil Moscow Mule (2 oz)

vodka, strawberry, lime,
basil, ginger beer

12 each

spirit-less

Seedlip Garden & Tonic

seedlip non-alcoholic spirit,
shoots & flowers, fever tree tonic

Lavender Lemonade

Strawberry Ginger Soda

7 each

to start

CANADIAN OYSTERS

east & west coast selections on the half shell

6 pieces **21**

12 pieces **36**

PICKLE SOUP "THE CLASSIC"

dill & sour cream **10**

BUFFALO CAULIFLOWER

blue cheese dressing, celery & fennel slaw **14**

LOCAL CHEESE PLATE

today's cheese, chutney, toast **19**

FRIED CALAMARI

old bay seasoning, ramp aioli **15**

CLASSIC CAESAR

romaine, parmesan, bacon, egg **12**

HOUSE SALAD

baby oak lettuces, cucumber, oranges, red quinoa,
green goddess dressing **12**



sandwiches

Tuna Melt

aged cheddar, pickled jalapeño,
cumin mayo **15**

Nashville Hot Chicken

bread & butter pickles,
iceberg lettuce **18**

Grilled Cheese

mountain oak truffled gouda,
pickles, sourdough **15**

All sandwiches are served with your choice
of yukon fries or our daily house salad.

hearty *salads*

Chicken Caesar

grilled chicken breast, romaine,
parmesan, bacon, egg **19**

Zucchini "Linguini"

chilled zucchini noodles, grilled shrimp,
fennel, hazelnuts, toscano cheese **17**

Cobb

avocado, blue cheese, tomatoes,
chicken, egg, bacon **21**

Cold Poached Trout

new potato, tomatillo, spring peas,
crème fraîche **19**

Grapes & Grains

quinoa, farro, couscous, figs, walnuts,
lemon-dill vinaigrette **14**

Asparagus & Charred Bacon

beets, goat cheese,
sunny side quail eggs **17**

Mushrooms on Toast

parmesan, arugula, soy **16**



mains

MARGARITA PIZZA

buffalo mozzarella, san marzano tomatoes,
basil **18**

CANADIAN PIZZA

bacon, pepperoni, roasted mushrooms **19**

PLOUGHMAN'S LUNCH

prosciutto, salami, pâté, aged cheddar,
pickles, toast **21**

ORWELL COVE MUSSELS & FRIES

white wine, garlic, herbs **15**

ATLANTIC SALMON

deep fried artichoke hearts, broccolini,
black olive-chili vinaigrette **23**

GRILLED CHICKEN & MUSHROOM RISOTTO

truffle vinaigrette **21**

HAND ROLLED CAVATELLI PASTA

spring peas, mint, ricotta, parmesan **19**

MAC & CHEESE

fontina, cheddar, parmesan, mascarpone,
lemon bread crumb **18**

CRAFT CUT STEAK FRITES

7oz striploin, caramelized onion jus,
watercress, parmesan **28**

Craft Cut Burger

mill seasoning, cheddar,
house pickle, tomatoes, lettuce,
ramp aioli **19**

Weekly Features... **Monday** Steak & Wine Night **Tuesday** #TwentyDollarTuesday
Wednesday Burger Night **Thursday** Buck-a-Shuck **Friday** Fish Feature
Saturday Sessions **Sunday** Roasts*

*available after 4:30pm