



## house drinks



### **Lemon Meringue Sangria** (5 oz)

lemoncello, vanilla vodka, moscato,  
lemon meringue

### **Grilled Stone Fruit Old Fashioned** (2 oz)

bourbon, orange, peach bitters,  
fire roasted stone fruit

### **Strawberry Sparkling** (5 oz)

strawberry, st. germaine, sparkling

### **Coconut Passion Fruit Piña Colada** (2 oz)

rum, coconut milk, passion fruit,  
toasted coconut, pineapple

### **Garden G&T** (2 oz)

hendricks, cucumber, flowers,  
fever tree tonic

### **Cherry Sour** (2 oz)

whisky, lemon, cherries, egg white,  
cherry-peppercorn mousse

### **Campfire Martini** (2.5 oz)

vodka, chocolate, graham cracker,  
roasted marshmallow

12 each

## *spirit-less*

### **Seedlip Garden & Tonic**

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

### **Cherry Lemonade**

### **Strawberry Ginger Soda**

7 each

## *to start*

### **PICKLE SOUP "THE CLASSIC"**

dill & sour cream **10**

### **BUFFALO CAULIFLOWER**

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

### **CANADIAN CHEESE PLATE**

three cheeses, chutney, toast **19**

### **FRIED CALAMARI**

old bay seasoning, malt vinegar aioli **15**

### **CLASSIC CAESAR**

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

### **HOUSE SALAD**

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

### **MEZZE**

roasted garlic hummus, spicy almond pesto, whipped  
ricotta & honey, sweet pepper piperade, onion & west  
avenue cider dip, rice crackers, fried bread **22**



## *sandwiches*

### **Tuna Melt**

aged cheddar, tomato, avocado,  
pickled jalapeño peppers **15**

### **Nashville Hot Chicken**

bread & butter pickles, lettuce **18**

### **Grilled Cheese**

mountain oak smoked gouda,  
apple butter, pickle **15**

### **Murray's Farm Pulled Pork**

memphis style bbq sauce,  
apple-cabbage slaw **18**

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, chillies, toscano cheese **17**

## Cobb

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

## Heirloom Tomato & Halloumi

monforte water buffalo yogurt,  
horseradish, pickled jalapeños **19**

## Warm Mushroom Salad

farmstead gold cheese,  
pickled chanterelles, arugula **16**

## Albacore Tuna Ceviche

crispy wontons, charred scallion aioli,  
radish, cilantro **20**



## *mains*

### MARGARITA PIZZA

fior di latte, san marzano tomatoes, basil **18**

### CANADIAN PIZZA

bacon, pepperoni, roasted mushrooms **19**

### ORWELL COVE MUSSELS

white wine, garlic, herbs, baguette **15**

### ATLANTIC SALMON

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

### GRILLED CHICKEN & MUSHROOM RISOTTO

truffle vinaigrette **21**

### HAND ROLLED CAVATELLI PASTA

prosciutto, pinenuts, peppers, ricotta **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,  
malt vinegar 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