



" Comfort Food "

Calamari - falafel dusted with coriander seeds, mango chutney,
apricot purée. \$14

Shrimp toasts - traditional chinese fried appetizer with tiger shrimp,
water chestnuts, cilantro, scallions & sesame seeds with house made
chili pepper jam. \$14

Crab & artichoke dip. \$14

"Tavern Style" twice fried nachos, with house blend melted cheese, our
own pickled banana peppers, salsa and sour cream. \$16

Avocado toast, thick rye bread, goat cheese, fresh tomato, sliced boiled
egg. \$12

Pork Belly Tacos, maple glazed oulton farm pork, housemade guacamole,
cilantro, scallions & spicy mayo. \$14

House made pizza - baked with local artisan aged mozza, EVOO, baby
spinach, foraged mushrooms & caramelized onions. \$17

Shepherd's pie, topped with aged cheddar. \$17

Chicken pot pie, with puff pastry top. \$18

Black Angus burger, AAA beef ground in house, iceberg lettuce, sliced
tomato, gochujang aioli, with hand cut fries. \$16

Bangers & mash, with sauerkraut. \$16

Beer battered haddock & chips. \$17

Traditional Atlantic lobster roll, fries & coleslaw. \$19

Chicken "drummies", fried crispy, by the dozen. \$14

Grilled Haloumi Cheese, with mango salsa, pomagranate molasses, crispy
naan bread \$13

Local Fried Clams, whole clams battered by hand, dill pickle fries, tartar
sauce. \$16

Smoked Brisket Poutine, tender pulled brisket, fries, cheese curds and
brown sauce. \$14

Gratuity not included