



## " 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. \$15

Crab & artichoke dip. \$15

Crispy lobster dumplings - dumplings with generous lobster meat, king mushrooms, chives, mascarpone cheese, spicy aioli. \$19

"Tavern Style" twice fried nachos, with house blend melted cheese, our own pickled banana peppers, salsa & sour cream. \$17

Avocado toast, thick rye bread, goat cheese, fresh tomato & sliced boiled egg. \$13

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

Grilled Halloumi Cheese, with mango salsa, pomegranate molasses, crispy naan bread \$14

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

Chicken Pot Pie, with puff pastry top. \$18

Pizza Margherita, with artisan local mozzarella, EVOO, fresh basil & tomato sauce. \$18

Black Angus burger, AAA beef ground in house, iceberg lettuce, sliced tomato, gochujang aioli, with hand cut fries. \$18

Bangers & mash, with sauerkraut. \$17

Beer battered haddock & chips. \$18

Traditional Atlantic lobster roll, fries & coleslaw. \$20

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

*Gratuity not included*