



Small PLATES

+ SHAREABLES

WARM OLIVES 8 – Ancho chili flakes, black garlic, lemon
(VE/V/DF/GF)

TRUFFLE FRIES 8 – Roasted garlic aioli (V/GF/DF)

FRIED PEPPERONI 7 – House IPA mustard (DF)

GOAT MIX 6 – Corn nuts, pumpkin seeds, crispy chickpeas, dried fruit, sunflower seeds, pretzels, puffed grains (VE/V/DF/GF)

HOUSE PICKLED VEGETABLES 6 – (V/DF/GF)

MARINATED GREEN BEANS 10 – House fermented hot sauce, dukkha (VE/V/DF/GF)

FRIED BRUSSELS + BACON 14 – Roasted jalapeño & garlic aioli (DF/GF)

THAI CAULIFLOWER 14 – Coconut red curry, green onion, cashews and lime (VE/V/DF/GF)

COLD POTATO + ASPARAGUS SALAD 13 – Confit fingerlings, smoked yogurt, cured egg yolk, radish, dill (GF)

CHEESY POLENTA SQUARES 15 – Roasted jalapeño aioli, togarashi and Grana Padano (V/GF)

PIMENTO QUESO 16 – Pimento cheese sauce, black bean, pickled jalapeño, masa tortilla chips (V/GF)

COOL RANCH NACHOS 17 – Ranch-dusted masa tortilla chips, three cheese blend, shredded lettuce, salsa tatemada, green onion, pickled jalapeño, sour cream (V/GF)

ADD-ON: *bacon lardon 2, pepperoni 4, donair meat 6, smashed avocado 5*

CROQUETTES 14 – Corn and ricotta croquettes, black bean salsa, lima bean purée, cilantro chimichurri (V/GF)

GOLDEN ARCHES BEEF TARTARE 18 – White onion, pickles, pickled mustard seeds, cured egg yolk, sesame seeds and goat secret sauce, kettle chips and lettuce cups (GF)

CHICKEN WINGS 17 – Cinnamon-lime or Buffalo, served with chow chow and tzatziki aioli (GF)

FISH STYX 'N' CHIPS 18 – Haddock, juniper, blueberry and potato cake, cauliflower cucumber chow chow with dill aioli (V/GF)

TUNA TARTARE 17 – Smashed avocado, pickled red onion, green beans, tomato jam, tarragon soy vinaigrette, olive oil aioli, kettle chips (DF/GF/P)

OVEN-FIRED PIZZAS

CANADIAN EH? 18 – Marinara, mozzarella, Brothers pepperoni, bacon lardon, whiskey maple, smoked mushrooms

MUFFULETTA 17 – Marinara, garlic butter, capocollo, Genoa salami, mortadella, provolone, olive tapenade

FIOR AND BASIL 15 – Marinara, fior di latte, charred tomatoes, basil pesto (V)

PASTOR PIZZA 16 – Garlic butter, mozzarella, feta, al pastor pork, grilled pineapple, poblano, cilantro

WISE GEIR 16 – Marinara, Ran-Cher Acres gouda, bacon, smashed avocado

CHEESY 16 – Mornay, mozzarella, ricotta, Grana Padano, chili flakes (V)

HALI-CHEESE-STEAK 18 – Mornay, provolone, donair style meat, red onion, poblano peppers, donair sauce

TRUFFLEVANIA 17 – Mornay, ricotta, smoked mushrooms, truffle, black garlic, arugula (V)

LOADED BAKED POTATO 17 – Garlic butter, mornay, mozzarella, confit fingerlings, green onions, bacon lardon & smoked yogurt

Large PLATES

CHARCUTERIE + CHEESE BOARD (MARKET PRICE) – Daily selection of local cured meats and cheeses served with house-pickled vegetables, preserves and crostini

MIXED BEAN SALAD 13 – Black beans, chickpeas, lima beans, smashed avocado, roasted corn, charred tomatoes, olive tapenade, cucumber, pickled fennel, pickled red onion, oregano, roasted garlic and jalapeño vinaigrette (VE/V/DF/GF)

POWER SALAD 14 – Kale, lentils, dried cranberries, toasted almonds, feta dressed with apricot tarragon vinaigrette (V/VE/GF)

BRUSSELS CAESAR SALAD 15 – Brussels sprouts leaves, bagna cauda dressing, cured egg yolk, lemon, corn crumble, green beans, ricotta salata (P/GF)

SALAD ADD-ON: *fried pepperoni 4, salmon 9, fried chicken 8, meatloaf 6, donair meat 6, smashed avocado 5, lobster 12, fish styx 6*

MEATLOAF POUTINE 16 – Hand cut fries, meatloaf pieces, house gravy, Ran-Cher Acres goat cheese curds (GF)

LOBSTER POUTINE 22 – Hand cut fries, lemon mornay, dill Nova Scotia lobster meat, pickled fennel, cured egg yolk (P/GF)

CLASSIC GOAT BURGER 18 – Beef and pork patty, shredded lettuce, tomato, onion, pickles, cheddar cheese, mayo, house mustard

ONION AND BACON BURGER 19 – Beef and pork patty, roasted garlic aioli, bacon jam, crispy bacon, provolone cheese

MEDITERRANEAN BURGER 22 – Lamb patty, feta cheese, marinated cucumber, olive tapenade, tzatziki aioli

LOBSTER CLUB 23 – Nova Scotia lobster, lettuce, tomato, bacon, garlic aioli on grilled sour dough (P)

CAPRESE GRILLED CHEESE 16 – Fior di latte, tomato onion jam, arugula, basil pesto (V)

FRIED CHICKEN SANDWICH 18 – Buttermilk-soaked, cornflake crusted fried chicken baked in cheese, Buffalo sauce, roasted garlic aioli, shredded lettuce and pickles

ROASTED ATLANTIC SALMON 24 – Apple and ginger Thai curry dal, cauliflower, kale, green onions

STEAK + POTATOES 26 – 8 oz Atlantic beef tenderloin, smoked mushrooms, confit fingerlings, jus, seasonal vegetables

MAC 'N' CHEESE

CLASSIC CHEESY 15 – Cheddar, Grana Padano and mozzarella mornay, butter panko crumbs, shaved Grana Padano (V)

LOBSTER AND LEMON 19 – Lemon mornay, Nova Scotia lobster meat, butter panko crumbs, shaved Grana Padano (P)

DOUBLE SMOKED BACON AND WHISKEY MAPLE 18 – Brothers double smoked bacon, mornay, whiskey maple glaze, panko crumbs, shaved Grana Padano

SMOKED MUSHROOM AND TRUFFLE 17 – Daily selection of Maritime Gourmet Mushrooms lightly smoked, mornay, truffle oil, arugula, butter panko crumbs, Grana Padano (V)

FRENCH ONION 16 – Beef jus, caramelized onions, mornay, provolone, crispy onions

CATALINA MIXER 16 – Marinara, mornay, charred cherry tomatoes, basil pesto, fior di latte (V)

JALAPEÑO POPPER 17 – Mornay, roasted jalapeños, bacon, cheddar cheese, fried pickled jalapeños

BBQ PORK + PINEAPPLE 16 – Mornay, BBQ pork, grilled pineapple, pickled red onions, cilantro

MEATLOAF 16 – Mornay, meatloaf pieces, jus, crispy onions

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN, VE - VEGAN, P - PESCATARIAN

All prices are subject to HST. Gratuity is not included. Please bring any dietary restrictions or allergies to your server's attention. Please note that we follow Restaurant Canada's cleaning, sanitation and safety guidelines which follow government-recommended health standards to fight the spread of COVID-19. The safety of our guests and team members is our top priority.

