



CHEF'S BAR MENU

SERVED AT THE BAR

ALL EVENING

BAR BOARD

Chef's choice of house cured meats & local cheeses
toast points & traditional accompaniments
15

HERITAGE DEVEILED EGGS (DF)
spicy tuna, crispy pork, pickled turmeric
half dozen 17 - dozen (adds truffled egg) 29

HOUSE CUT FRIES ✱ (V,GF)
chili aioli and ketchup
small 6 | large 10

MARKET GREEN SALAD (V,GF)
lemon-olive oil vinaigrette, parmesan
fingerling chips
9

TEMPURA BACON-WRAPPED CHEESE CURDS
sweet potato, buttermilk sauce
15

CHEF'S BURGER ✱
8oz Heritage beef patty, tamari BBQ, Caso Bolo fondue
caramelized onion & brussels sprout, marinated shitake mushroom
18

STEAK FRITES ✱
coup du jour, garlic sabayon, demi glace
32

"OLD-FASHIONED" HAM SANDWICH ✱
aged gruyere, stone ground mustard, chili aioli
pickled red onion, basil, brioche bun
17

HAPPY HOUR MENU

SERVED AT THE BAR

TUES - FRI 4:00 - 6:00

HOUSE CUT PARMESAN FRIES
chili aioli and ketchup
4

ASSORTED DEVEILED EGGS
spicy tuna | crispy pork | pickled turmeric
2 per

TEMPURA BACON-WRAPPED CHEESE CURDS
sweet potato, buttermilk sauce
2 per

GRILLED CHEESE
pepita polenta sourdough, Trillium, Gruyere
chili crunch, seasonal jam
8

"OLD-FASHIONED" HAM SANDWICH
aged gruyere, stone ground mustard, chili aioli
pickled red onion, basil, brioche bun
6

SMASH BURGER
Hook's 1 year cheddar, crispy bacon
tavern sauce, brioche bun
10

TAVERN SAUSAGE
pickle, whole grain mustard, poppy seed bun
10

GLASS WINES
DRAFT BEER
HOUSE COCKTAILS
\$2 OFF