

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 DEVILED 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 DEVILED 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