

SALADS

ROASTED BEET SALAD \$16

ARUGULA, ROASTED BEETS, CANDIED WALNUTS & RED ONIONS TOPPED WITH GOATS CHEESE & HONEY DIJON DRESSING

ASIAN STEAK SALAD \$18

MARINATED NY STRIP, SPRING MIX, CABBAGE, CARROTS & RED ONIONS TOPPED WITH GOATS CHEESE & FRIED WONTONS IN AN ASIAN SESAME VINAIGRETTE

GRILLED HALLOUMI CAPRESE \$17

VINE RIPE TOMATOES, HALLOUMI CHEESE, ARUGULA, BASIL PESTO & BALSAMIC REDUCTION

SANDWICHES

*All sandwiches served with your choice of fresh cut fries, caesar salad or mixed green salad.
Upgrade to sweet fries \$2, tater tots \$2, poutine \$4, loaded tots \$6*

SOUTHERN FRIED CHICKEN OR MUSHROOM SAMMY \$18

SOUTHERN FRIED CHICKEN OR PORTABELLO MUSHROOM WITH CHIPOTLE MAPLE GLAZE & CREAMY COLESLAW, SERVED ON A SEEDED ARTISAN BUN

BEEF BRISKET MELT \$19

BRAISED BRISKET, ONIONS, MUSHROOMS, MOZZARELLA & ASIAGO CHEESE WITH A HORSERADISH DIJON AIOLI, SERVED ON SOUR DOUGH BREAD

LOCAL BURGER \$14

FRESH GROUND CHUCK, LETTUCE, TOMATO, ONION & PICKLE

ADD CHEESE \$1.5

ADD BACON \$3

CAPRESE GRILLED CHEESE \$16

TOMATO, FRESH MOZZARELLA, BASIL PESTO & BALSAMIC DRIZZLE

CAJUN LOBSTER GRILLED CHEESE \$19

CAJUN LOBSTER, SPINACH, MOZZARELLA, CHEDDAR & ASIAGO CHEESE & CHIPOTLE MAYO