



APPETIZERS

***Chicken Wings** – Honey Hot, Salt & Pepper, Blue Moon, Route 14 Spice, Sweet Chili, Korean BBQ, Honey Garlic, Firecracker, Lemon Pepper. **\$19.95**

Calamari - Flash Fried Marinated Squid, Onion, Scallions, Tzatziki, Honey Hot **\$18.95**

Pork Belly & Cheese Stuffed Potato Skins – Pork Belly, Onion Cheese Filling, Crispy Onions, Fried Potato Skin. Chipotle Aioli **\$18.95**

***Island Mussels** - Roasted Garlic, Shallots, Chorizo Sausage, Lager & Cream, Garlic Toast **\$23.95** ***Gluten Free Add \$4**

Albacore Tuna - Pan Seared Loin, Potato Croquettes, Tonnato Sauce, Dressed Greens, Lemon, Scallions **\$19.95**

***Firecracker Prawns** – Tiger Prawns, Roasted Garlic, Chipotle Cream, Garlic Toast **\$19.95**

***Gluten Free Add \$4**

Shrimp Crostinis – Shrimp Mousse, Garlic Crostini, Parmesan, Cherry Tomato, Scallions, Chipotle Aioli, Pickled Ginger, Soy Glaze **\$15.95**

Pork Wings - Braised Pork Shanks, Korean BBQ, Chilled Vermicelli Salad, Sweet Chili **\$19.95**

***Route 14 Poutine** - Fresh Cut Fries, Montreal Cheese Curds, Classic Beef Gravy **\$15.95**
Add – Chicken Breast **\$9** Maple Bacon **\$3**

Shareable Onion Rings – with Chipotle Aioli **\$12.95**

Daily Soup - Cup **\$7** - Bowl **\$12**

Seafood Chowder - Cup **\$8** - Bowl **\$15**

Sides - Fries **\$5/\$9** - Garlic Toast **\$3** - Gravy **\$3**

*** Can be made Gluten friendly, ask your server. All ingredients may not be listed in description. Inform server of any allergies before ordering.**

SALADS

Chopped Caesar Salad - Fresh Romaine, Pecorino, Garlic & Herb Croutons, Crispy Bacon, Hard Boiled Egg, Fried Capers, Creamy Garlic Dressing - **\$19.95**

***Cobb Salad** – Pan Seared Chicken Breast, Fresh Romaine, Cherry Tomatoes, Red Onion, Artichoke, Bacon, Hard Boiled Egg, Goat Cheese, Buttermilk Ranch, Sun Dried Tomato Vinaigrette - **\$22.95**

***Organic Heritage Greens** - Toasted Pumpkin Seeds, Candied Sunflower Seeds, Cucumber, Craisins, Cherry Tomatoes, Crumbled Goat Cheese, White Balsamic & Honey Vinaigrette - **\$17.95**

***Tuna Niçoise** - Pan Seared Albacore Loin, Heritage Greens, Herb Roasted Potatoes, Hard Boiled Egg, Marinated Artichokes, Green Beans, Cherry Tomatoes, Crispy Chickpeas, Kalamata Olives, Lemon Thyme Vinaigrette - **\$21.95**

***Beet Salad**– Heritage Greens, Candy Cane Beets, Golden Beets, Pickled onion, Quinoa, Beet Syrup, Balsamic Dressing, Cherry Tomato, Roasted Walnuts, Feta Cheese **\$18.95**

Add to Any Salad - Chicken Breast **\$9**, Seared Tuna Loin **\$9**, Tiger Prawns **\$12** Crispy Tofu **\$5**



DAILY FARE

Handhelds are Served with Soup, Organic Greens or Fresh Cut Fries

*Sub Side Caesar Salad or ½ Fries ½ Salad(\$5) or Seafood Chowder or Onion Rings(\$4) or Poutine(\$6)

Add Bacon \$3 / Add Mushrooms \$3

***Gluten Free Bun \$4**

HANDHELDS

***Classic Burger** - Ground Beef, Lettuce, Tomato, Onion, Pickle, Route 14 Special Sauce, Brioche Bun, Choice of Cheddar, Edam or Jalapeno Jack \$21.95

***Bison Burger** - Ground Bison, Lettuce, Tomato, Pickle, Bacon, Garlic Aioli, Fried Onion Ring, Brioche Bun Choice of Cheddar, Edam or Jalapeno Jack \$22.95

Honey Hot Chicken Sandwich - Buttermilk Battered Chicken Breast, Honey Hot Sauce, Cheddar, Lettuce, Onion, Pickle, Garlic Aioli, Brioche Bun \$21.95

Cuban Sandwich - Orange Glazed Pork Shoulder, Cured Pork Belly, Mustard Sauce, Jalapeno Jack, Pickles, Banana Peppers, Ciabatta Bun \$21.95

***Beef Dip** - "AAA" Roast Beef, Crispy Onions, Horseradish Aioli, Edam, French Baguette, Au Jus \$21.95

Reuben - Pickled Brisket, Sauerkraut, Edam Cheese, Mustard Sauce, Pickles, Marble Rye \$21.95

***Smoked Turkey Sandwich** - Smoked Turkey, Thick Cut Bacon, Sweet Onion Sauce, Cheddar Lettuce, Tomato, Peasant Bread \$19.95

CLASSICS

Pierogies & Sausage Skillet - Flash Fried Cheddar Pierogies, Chorizo, Onions, Peppers, Roasted Garlic & Mozzarella. Oven Baked. Sour Cream, Scallions \$20.95

Traditional Fish & Chips - Beer Battered Ling Cod Fillet, Fresh Cut Fries, House Slaw & Tartar Sauce
1 Piece \$19.95 - 2 Piece \$25.95

Vegetarian

***Portabella Burger** - Roasted Balsamic Portabella Mushroom, Edam, Lettuce, Tomato, Cucumber, Garlic Aioli, Apple Sauce, Brioche Bun + choice of side \$19.95

Veggie Cavatappi - Variety of Seasonal Vegetables, Choice of Tomato, Cream Sauce or Rose, Cavatappi Noodle, Parmesan, Garlic Toast \$19.95

Stuffed Mushroom Cap - Portobello Mushroom Caps Filled with Roast Garlic, Bread Stuffing, Parmesan, Caramelized Onion, Mixed Greens, Balsamic Vinaigrette, Walnuts \$18.95

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