



Dinner Menu

 = Vegetarian (by request)  = Vegan (by request)  = Gluten Free (by request)

*** Please! Notify your server of any allergy to make necessary modifications to your dish ***

Appetizers

  **Mac and Cheese** *Add a house salad and make it a meal for -5.00*

Homemade macaroni and cheese topped with toasted bread crumbs and asiago served in a cast iron pan -12.00

add pork belly for 2.00

   **Artichoke and Roasted Garlic Hummus**

Chickpeas blended with tahini, roasted garlic, olive oil and artichoke, served with crustinis- 10.00

 **Lamb Chili with Corn Bread**

Free range ground lamb simmered with white navy beans, pinto beans tomato and spices topped with dollop of sour cream served with warm corn bread Sm - 11.00 Lg - 17.00 *add cheddar and mozza for 1.50*

 **Haddock and Sweet Potato Chowder**

Local haddock in a creamy broth of onion, garlic, celery, carrot, double smoked bacon, corn and sweet potato served with house-made biscuits Sm - 10.00 Lg - 16.00

 **Soup of the Day**

Served with homemade biscuits Sm - 8.00 Lg - 10.00

Salads

   **Winter Salad**

Julienned winter root vegetables, local apple and savoy cabbage tossed with zesty greens, drizzled with pickled red onion and roasted coriander vinaigrette -11.00 *add 5 oz free range chicken for 6.00*

  **Caesar Salad**

Traditional caesar salad with romaine, pork belly, foccacia croutons and asiago cheese tossed with homemade caesar dressing - 13.00 *add 5 oz free range chicken for 6.00*

   **Scallop Beet Salad**

Local pan-seared scallops (4oz) on a bed of zesty greens topped with house-made pickled red and golden beets, candied walnuts and goat cheese, drizzled with pickled red onion and roasted coriander vinaigrette - 18.00

Dinner Flat Bread Pizza

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Mediterranean Pizza

Sundried tomato and basil pesto base topped with fermented lemon, artichoke, olives, mozzarella and cheddar cheese - 15.50

Winter Pizza

Celeriac squash purée topped with free range chicken, local cranberries, roasted apple, mozzarella and cheddar - 15.00

Flat Bread Garlic Fingers

Herbed garlic butter topped with mozzarella, cheddar and asiago - 12.00 *add pork belly for - 2.00*

Dinner Main

Slow Roasted Honey Garlic Ribs

Local free-range Oulton's pork ribs slow roasted in our house-made honey garlic sauce served with, roasted baby potatoes, celeriac squash puree and market vegetables - 24.00

Chickpea Cashew Loaf (garlic free)

Marinated chickpeas tossed with roasted cashews, carrot, parsnip, celery, and house-made BBQ sauce served with celeriac squash puree and market vegetables - 20.00

Scallops and Pork Belly Surf and Turf

Local pan-seared A&K scallops in a butter sauce paired with slow roasted pork belly served with fruit and nut barley risotto and seasonal vegetables - 25.00

Beef Tenderloin Pasta *Try it without beef for - 18.50*

Seared Atlantic beef tenderloin tossed with farfalle noodles, sundried tomato and basil pesto, olive oil, olives, fermented lemon, artichokes and greens topped with Asiago cheese - 26.00

Pan-Seared Haddock

Local haddock pan-seared, deglazed with white wine, served with green tomato chow, roasted baby potatoes, celeriac squash puree and market vegetables - 22.50

Veggie Beet Burger (garlic free on request)

Grated beet, bulgur and sautéed onion with Chef Misty's secret spice blend. Pan-seared, topped with goat cheese, a savoury apple, fennel and cabbage slaw, aioli, served with a house salad - 15.00

Beef Burger

Free-range local beef seasoned with our secret spices, topped with mozza, cheddar, house-made pickled red onion and dill pickles, zesty greens and garlic aioli on a locally made sesame bun served with house salad - 16.00