



Shelter From the Storm - Comfort in a Bowl

Soup

Chef's daily offering **11**

French Onion

Beef broth french onion soup topped with croutons and Swiss gratin. **14**

Chowder

Salt Cod chowder brandade with, potato, onion, olive oil and cream. **16**

Maggie's Farm - Fresh, Vibrant, Salads.

Caesar Wedge

Romaine wedge topped with ancho-chipotle dressing, grana, and crispy capers. Served with grilled focaccia and lemon. **15**
Can be made GF upon request.

Garden Salad (GF)

Lettuce leaves shaved beets, carrots, and radish tossed with molasses and balsamic vinaigrette. **13**

Beet & Goat Cheese (GF)

Spiced sweet beets with whipped goat cheese, pistachio and olive oil. **16**

Roasted Carrot Salad (GF)

Sumac roasted carrots with herbed eggplant fondue and pomegranate molasses. **14**

Panzanella

Peppers, red onions and tomatoes with grilled bread, fresh mozzarella and tossed in balsamic vinaigrette. **16**
Can be made GF upon request.

Add protein to any of our salads:

5oz Steak (+\$15) | Grilled Char (+\$12) | Jerk Chicken (+\$10)

Gotta Serve Somebody - Plates Made for Sharing

Charcuterie (GF\$)

A selection of cheese and meats, served with house pickles and grilled bread. **24**

Fried Calamari

Flash fried calamari. With red onion, red pepper, greens, and citrus vinaigrette. **18**
Can be made GF upon request.

Mussels (GF\$)

Mussels with butter, garlic, parsley and white wine. Served with charred bread. **20**

Grilled Shrimp (GF\$)

Served in the shell with lemon, olive oil and charred bread. **22**

Wings (GF)

Fried wings tossed in maple garam masala. Topped with green and pickled onion. **22**

Beer Battered Fish & Chips

Served with lemon and house tartar sauce. **22**

Fries & Mayo (GF)

House-cut fries served with mayo. **8**
Add White Truffle, Grated Romano & Parsley (+\$5)

Corn Chips & Salsa

Add Sour Cream (+\$2) **10**

Cauliflower Bites

Fried cauliflower bites topped with ancho-chipotle crema, red pepper relish, and green onion. **19**

Maple Roasted Mixed Nuts

12

Rosemary Roasted Peanuts

8

Blonde on Blonde - Layered + Timeless Classic Sandwiches

All sandwiches are served with beef tallow fries & mayo, or a side garden salad with lettuce, shaved beets, carrots, radish, and house vinaigrette. Upgrade your fries with white truffle, grated Romano & parsley (+\$5)

Fried Cod Sandwich

Buttered and toasted roll, red cabbage slaw, pickles, and house tartar sauce. 18

Porchetta Sandwich (GF\$)

Slow Cooked belly, toasted focaccia, arugula, truffled aioli and roasted red pepper relish. 21

Fried Mortadella

Fried mortadella, toasted focaccia, pistachio pesto, provolone, and truffled honey. 21

Club House (GF\$)

Grilled bread, roasted turkey, bacon, cheddar, pesto mayo, tomato and lettuce. 21

Jerk Chicken Sandwich (GF\$)

Buttered and toasted roll, jerk marinated grilled chicken thighs, garlic aioli, grilled red onion & peppers, and hickory sticks. 20

Grilled Veggie (GF\$)

Toasted focaccia, marinated mushrooms, grilled eggplant, peppers & zucchini, goat cheese, and garlic aioli. 23

Corned Beef (GF\$)

Buttered and toasted roll, house cured corned beef, hot mustard, and pickled onions. 24

Desire - Grilled to Perfection

All plates are served with beef tallow fries & mayo, or a side garden salad with lettuce, shaved beets, carrots, radish, and house vinaigrette. Upgrade your fries with white truffle, grated Romano & parsley (+\$5)

Z'mash or Pass Burger (GF\$)

x2 (3oz) smashed beef patties served on a buttered roll with bacon, cheddar, pickles, onion, tomato, lettuce, and burger sauce. 24
Make it Moose-y (+\$3)
Lettuce Wrap Option Available

Merguez Lamb Burger (GF\$)

Buttered Roll, arugula, red cabbage slaw, and mint creme fraiche. 24
Lettuce Wrap Option Available

Tomahawk Pork Chop (GF)

Served with chimichurri and arugula. 39

Grilled Striploin (GF)

House trimmed striploin with red wine demi, and roasted garlic butter. 10oz (\$43) | 16oz (\$58)

Short Cured & Grilled Arctic Char

8oz Arctic Char served with house tartar sauce and lemon. 29

24 Hour Beef Short Ribs

Korean style short ribs with grilled green onion and sesame. 36