# Starters

French Onion Soup - $6.00

**Jumbo Soft Pretzel** – Served with beer cheddar cheese & stone ground mustard - $8.00

**Nachos** - Fried tortillas, cheddar jack cheese, pickled red onion, pickled jalapenos, queso, fresca,

pico de gallo, chopped cilantro & cumin lime crema -$10.00 *add quacamole - $3.00*, *add grilled mojo marinated chicken -$3.00*

**Poutine** – Fries, cheese curds, house made beef gravy & fresh parsley $9.00

**Brussel Sprouts** – Caramelized brussel sprouts, bacon lardon & brown butter- $8.00

**Charcuterie Board** – Mixed cheese, cured meats and house made pickles, served with crostini and stone ground mustard $15.00

# Salads

The Wedge – Iceberg wedger topped with grape tomatoes, candied bacon, blue cheese crumbles & roasted almonds. Dressed with house made blue cheese- $10.00

Chickpea Salad – Chickpeas, shallots, grape tomatoes & fresh parsley. Dressed with a ghost chili vinaigrette - $7.00

Spinach Salad – Fresh spinach and arugula, goat cheese & spiced rum almond brittle. Dressed with a warm mustard vinaigrette - $8.00

# Sandwiches & Burgers

## Spiced Chickpea Wrap – Spiced chickpeas, cucumber, spinach & house made tzatziki dressing on a roasted red pepper wrap - $11.00

Korean Fried Chicken Sandwich – Korean fried chicken thigh, house made sesame bbqsauce, Asian pickles & Fresh scallions $12.00

Sloppy Joe – Wild boar Bolognese, crispy shallots & fried sage leaf - $15.00

Classic Burger – Half pound burger, house made burger sauce, shredded lettuce, shaved red onion, sliced tomato & America cheese - $12.00

Proper Burger – Half pound burger, braised pork belly, caramelized yellow onion, Gruyere, cheese & horseradish mayo - $14.00

All sandwiches & burgers are served with fresh fries

Poutinize your fries – Add house made beef gravy, cheese curds & fresh parsley - $2.00

Substitute Side of Chickpea Salad for Fries - $2.00

Substitute Side of Brussel Sprouts for Fries - $3.00

# Pizza

Margherita – House made marinara sauce, sliced fresh mozzarella, fresh basil, extra virgin olive oil & a balsamic glaze - $10.00

Red Pie – House made marinara sauce, mixed cured meats, shredded provolone, shaved red onion, arugula & extra virgin olive oil - $12.00

White Pie – House made roasted garlic white sauce with goat cheese, spinach, seared seasonal mushrooms & shaved Gruyere - $11.00

# Wings

Served 10 to an order with house made blue cheese and celery - $12.00

Choice of house made sauces – *Caramel Habenro, Spicy Buffalo, Roasted Garlic & Parm, BBQ, Sesame Ginger.*