



APPIES

SOUPE DU JOUR

CUP \$7.5 BOWL \$9.5

EVER CHANGING, THIS IS CHEF'S CHOICE OF SEASONAL INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW

SEAFOOD CHOWDER

CUP \$12 BOWL \$17

FRESH HADDOCK & MUSSELS IN A HERBED CREAM BROTH WITH POTATOES, CARROT & ONION, SERVED WITH FRESH BREAD

CAESAR SALAD

\$15

ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL FOCACCIA CROUTONS, HOUSE SMOKED BACON & PARMESAN

DEM BREAD STICKS

\$18

OUR CREAMY HOT MIX OF THREE CHEESES SERVED WITH GRILLED BREAD STICKS FOR DIPPING - ONE OF OUR FAVOURITES!

QUINOA ARUGULA SALAD

\$16.5

ARUGULA WITH QUINOA, GOAT CHEESE, ROASTED ASPARAGUS, DRIZZLED WITH A POPPY SEED VINAIGRETTE

~ ADD SMOKED DUCK \$5

EGGPLANT PARMESAN

\$17.5

GRILLED EGGPLANT TOWER WITH FRESH MOZZARELLA, HOUSE MARINARA SAUCE, BASIL, PARMESAN & FARM GREENS

ROASTED RED PEPPER HUMMUS

\$15

ROASTED RED PEPPER HUMMUS FINISHED WITH BLACK OLIVES & OLIVE OIL SERVED WITH FRIED PITA

SEARED SCALLOP POLENTA

\$20

SEARED DIBBY SCALLOPS ON A SOFT LIME POLENTA TOPPED WITH A CHILI OREGANO OIL

PORK BELLY TACOS

\$18

FLOUR TORTILLAS STUFFED WITH MATT'S CRISPY BRAISED PORK BELLY WITH HOUSE PICO DE GALLO

SHRIMP RISOTTO

\$18

CREAMY RISOTTO WITH PAN FIRED SHRIMP TOPPED WITH A FRESH HERBED TOMATO COMPOTE

MAINS

ALL SANDWICHES BELOW ARE SERVED WITH A MIXED GREEN SALAD
& FRIED POTATO WEDGES

SMOKED CHICKEN CLUB

\$22.5

OUR IN-HOUSE SMOKED CHICKEN WITH CRANBERRY AIOLI, ASIAGO CHEESE & BACK BACON ON TOASTED 7 GRAIN BREAD

SALMON FILET HOAGIE

\$23

A SALMON FILET ON A HOAGIE BUN WITH HOUSE MISO AIOLI & PICKLED CUCUMBER

ARTICHOKE FOCACCIA

\$21

FOCACCIA BREAD TOPPED WITH ARTICHOKE, PROSCIUTTO, ARUGULA, SLICED EGG & MANCHEGO

YELLOWFIN TUNA NICOISE SALAD

\$24

A TUNA SALAD BOWL OF ROMAINE, GREEN BEANS, SWEET PEPPERS, RED ONION, CHERRY TOMATOES, CUCUMBER, BOILED EGG, CAPERS, BLACK OLIVES, & AN ANCHOVY CRUMBLE WITH A RED WINE VINAIGRETTE.....YUMMY

DUCK CONFIT SANDWICH

\$22

AN OPEN FACED SANDWICH ON 7 GRAIN BREAD TOPPED WITH HOUSE DUCK CONFIT, CARAMELIZED ONION & GRUYERE

HADDOCK BURGER

\$22

OUR PANKO HADDOCK ON A BUN TOPPED WITH HOUSE TARTAR SAUCE, LETTUCE & TOMATO

BURGER OF THE DAY

\$23.5

EVER CHANGING BURGER SERVED W/POTATO WEDGES & SALAD

BRUNCH

SERVED BETWEEN 11:00 AM - 2:30 PM

FRENCH TOAST

\$18

BRIOCHE FRENCH TOAST DIPPED IN AN EGG WASH WITH ORANGE JUICE, CHANTILLY CREAM, SEARED BACON STRIPS, COULIS & WHIP CREAM

OMELETTE

\$18

OUR CHEF'S DAILY CREATION SERVED WITH MIXED GREENS & WEDGES

CLASSIC EGGS BENNY

\$21

TWO POACHED EGGS & BACK BACON ON A TOASTED ENGLISH MUFFIN WITH HOUSE HOLLANDAISE ASIDE MIXED GREENS & WEDGES

SMOKED DUCK BENNY

\$24

SMOKED DUCK BREAST WITH TWO POACHED EGGS & FRESH HOLLANDAISE ON A TOASTED ENGLISH MUFFIN WITH SALAD & WEDGES

SPINACH & TOMATO BENNY

\$20

SAUTEED SPINACH & TOMATO WITH TWO POACHED EGGS ON A TOASTED ENGLISH MUFFIN, HOUSE MADE HOLLANDAISE, SALAD & WEDGES