



STARTERS

& HOUSEMADE PRETZEL – <i>Hand rolled pretzel, served with sweet chili mustard</i>	6
SOUP OF THE MOMENT - <i>Please ask your server</i>	9
WEEKLY FEATURE – <i>Please ask your server</i>	MP
EDAMAME HUMMUS – <i>Togarashi Spiced Hummus with Locally sourced Green Onion Cakes</i>	13
TEMPURA CAULIFLOWER – <i>Miso & Apricot Glazed Tempura Cauliflower, Sweet Soy Dip</i>	14
GOCHUJANG WINGS – <i>Korean Glaze, Sesame, Scallions, Cilantro</i>	15
PEI MUSSELS - <i>Spicy and Smokey Cream Sauce, Blue Cheese Crumble</i>	18
CRAB CAKES – <i>Blue Claw Crab, Roasted Garlic, Sriracha Aioli, Sesame-Lime Slaw, Pickled Pineapple</i>	19
CHARCUTERIE DUO – <i>Chef's Choice. Two Cured Meats, Two Cheeses, House-made Pickles, Olives, Preserve, Grainy Mustard, House-made Flatbread</i>	25

PIZZAS

FOREST FLOOR - <i>Foraged Mushrooms, House-made Ricotta, Arugula, Truffle Oil</i>	17
MEATZA – <i>San Marzano Tomatoes, Salami, Dry Cured Pepperoni, Chorizo</i>	21

ENTREES

SUNDRIED TOMATO CAESAR – <i>Creamy Anchovy Sundried Tomato Dressing, Croutons, Crispy Prosciutto, Fried Capers, Grated Grana Padano, Romaine Hearts - (Add Chicken – 8)</i>	9 / 16
& BURGER – <i>Smoked Gouda, Bacon, Arugula, Tomato, Duck Fat Aioli, Brioche Bun, Fries</i>	19
& PASTA – <i>Tiger Prawns, Macaroni, Creamy Cajun Cheese Sauce, Toasted Bread Crumb</i>	24
CHICKEN - <i>Chicken Supreme, Lemon and Spring Pea Risotto, Mushroom & Pearl Onion Ragù</i>	27
STEAK – <i>10 oz. New York Striploin, Boursin Mash, Chimichurri Butter, Demi, Broccolini</i>	35

DESSERT

POTTED CHEESECAKE MOUSSE - <i>Please ask your server for today's selection</i>	9
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COCKTAILS 2 oz.

PEACH BELLINI – peach nectar, prosecco, red wine	13
& SANGRIA – red wine, blueberry vodka, freshly sliced fruit, orange juice	13
CLASSIC CAESAR - clamato, Worcestershire sauce, vodka, tabasco, garnish	14
CUCUMBER MULE – ginger beer, Ketel One Cucumber & Mint infused vodka, lime juice	14
SPIKED PEACH TEA - Jack Daniels whiskey, peach nectar, peach schnapps, iced tea	14
& MARGARITA - Tromba Tequila, Cointreau, fresh lime juice, lime garnish, on the rocks	14
PUMPKIN TYKVA – Espresso Vodka, Kahlua, Pumpkin Spice Creamer	14
BEE’S KNEES – Ungava Gin, honey & lemon syrup, lemon garnish, chilled	15
ELDERFLOWER COLLINS – St. Germain’s Elderflower Liqueur, Empress Gin Float, soda, lemon	15
& OLD FASHIONED - Bourbon, raw sugar, suedois bitter amaro, angostura bitters	16

RED WINE (6oz / 9oz / BTL)

WHITE WINE (6oz / 9oz / BTL)

49 North Red Blend	12 / 16 / 48	Spier Rose	12 / 16 / 48
Liberty School Cabernet Sauvignon	13 / 17 / 49	Whitecliff Sauvignon Blanc	14 / 19 / 52
La Linda Malbec	13 / 17 / 49	Santa Cristina Orvieto	12 / 16 / 48

BOTTLED BEER

Domestic – Bud Light, Steamwhistle, Kokanee	7
Import – Heineken, Pilsner Urquell, Stella, Corona	8
Craft – Parallel 49 Ruby Tears, Alley Kat Aprikat, Crafty Radler	9
<i>Troubled Monk IPA, Wild Rose Barracks Brown, Mill Street</i>	
Hacker Pschorr “Weiss” Beer	12
Driftwood “Fat Tug” IPA	13