

# dinnermenu



## Starters

### Oysters 24

for six with house made mignonette,  
hot sauces and horseradish [gluten free]

### Mussels

[1/2 lb] 12 [1 lb] 18  
with bread service

### Bean Dip 12

white bean with chili oil, pomegranate  
candied nuts crostinis [vegan free]

### Charcuterie 27

rotating selection of in-house cured meats,  
cheeses, pickled things, crostini [gluten free option]

## Soup + Salad

### Daily Soup 8

### Squash Salad starter 12 meal 18

with arugula, goat cheese, pomegranate,  
pecans and balsamic fig dressing [gluten free]

## Dessert

### Japanese Cheese Cake with Ice Cream 8

### Ice Cream Sandwich 7

house made cookies + Merry Dairy ice cream

### Rotating Creme Brûlée [gluten free] 7

## Main

### Duck Confit 26

with pork belly cassoulet,  
lemon honey greens [gluten free]

*wine pairing Pinot Noir*  
*KIN Vinyard 2017, Ottawa Valley \$14*

### Pork Shoulder 22

with espresso BBQ, chard,  
maple carrot puree [gluten free]

*wine pairing Pinot Noir*  
*Reif Estate 2018, Niagara VQA \$12*

### Beef Short Ribs 24

with grits, charred corn, chard, jus [gluten free]

*wine pairing Cabernet Sauvignon*  
*Reif Estate 2018, Niagara VQA \$12*

### Fenugreek Curry 18

with chickpea, smoked tofu, mint chili chutney,  
papadum, salad [vegan, gluten free]

*wine pairing ALMANAC Field Blend Grange,*  
*Chardonnay-Riesling-Pinot Gris, PEC 2016 \$12*

### Classic Burger 20

with house-made bun, 7 oz beef, cheddar,  
arugula, tomato, pickles, warm potato salad

*pair with Captains Log, Lager, Camerons tall can \$9*

### Roasted Chicken 42 [for 2] 79 [for 4]

with pork belly, seasonal vegetables  
and sweet potato mash [gluten free]

*wine pairing Riesling*  
*Featherstone Estate Winery 2017, Niagara VQA \$12*

