

ALL DAY DINING 11:00AM - 10:00PM

To Start

SPICED NUTS	9	FRIED CALAMARI	14
		Preserved lemon, pickled red chili, lemon mayo	
RED LENTIL HUMMUS	9	CRISPY CHICKEN WINGS	16
Cold pressed canola oil, feta, grilled flatbread		Adobo chili or Buffalo sauce, apple, celery	
SMOKED EGGPLANT DIP	9	SMOKED COD CROQUETTE	11
Cabbage, pomegranate, grilled flatbread		Celeriac remoulade	
CRISPY PICKLES	9		
Ranch dressing			

Salads

Add Chicken +\$6.00 or Salmon +\$8.00

HOUSE CHOP	14
Spinach, red cabbage, baby gem, avocado, goat cheese, dill vinaigrette	
CAESAR SALAD	14
Baby gem, smoked bacon, crisp croutons, fresh basil, Caesar dressing	
SPINACH SALAD	14
Pomegranate, feta, squash, pumpkin seed	

Pizzette

MARGHERITA	13
San Marzano tomato, mozzarella, basil	
PANCETTA	14
Mozzarella, rosemary, chili, cherry tomato	
MUSHROOM	16
Pecorino, truffle crème fraîche, pine nuts, arugula	

Mains

FISH & CHIPS	19	DRY AGED BURGER	17
Battered haddock, triple cooked chips, dill, curry vinaigrette		Russian dressing, pickles, lettuce, cheddar, Brioche bun, house fries. Sub green salad + \$2.00	
MAPLE GLAZED SALMON	24	HOUSE SMOKED BRISKET	16
Pickled fennel, dill, roasted potatoes		Caramelized onions, pickled jalapeño, cheddar, house made beer mustard, arugula, house fries. Sub green salad + \$2.00	
BBQ BRICK CHICKEN SUPREME	22	FOOTLONG HOT DOG	19
Charred corn salsa verde, popcorn shoot		Truffle sauerkraut, dijonnaise, crispy onions, pickled jalapenos, house fries. Sub green salad + \$2.00	
STEAK & CHIPS	29	EGGPLANT PARM	15
8oz top sirloin, triple cooked chips, veal jus		Crispy eggplant, mozzarella, San Marzano, parmesan, tomato sauce, house fries. Sub green salad + \$2.00	
CHICKEN SANDWICH	16		
Marinated chicken, smoked bacon, red pepper relish, avocado, arugula, house fries. Sub green salad + \$2.00			

DINNER 5:00PM - 10:00PM

SOUTHERN FRIED CHICKEN
Tabasco honey or buffalo sauce, ranch, house pickles

26

BRAISED BISON GNOCCHI
Parsnip puree, mushrooms, pecorino

29

Steaks

All of our steaks are aged for a minimum of 28 days, served with choice of one sauce and one side.

SALSA VERDE / SMOKEY BBQ / TRUFFLE BUTTER / VEAL JUS / BROWN BUTTER VINAIGRETTE

8 oz TOP SIRLOIN

34

12 oz RIBEYE

50

7 oz SKIRT STEAK

40

Sides

SPINACH
Yuzu kosho beurre blanc, crispy shallots

10

MAC & CHEESE
Pimento cheese, cheddar, double smoked bacon, jalapeño

12

TRIPLE COOKED CHIPS
House ketchup

8

DILL ROASTED NEW POTATOES
Lemon juice, brown butter, dill

10

MUSHROOMS
Truffle crème fraîche, pine nuts

10

Sweets

BANOFFEE PIE
Dulce de leche, caramelized bananas, whipped cream

8

WARM CHOCOLATE CAKE
Espresso gelato, chocolate sauce

8

LEMON TART
Lemon curd, toasted meringue

8

SELECTION OF ICE CREAMS & SORBETS **4/scoop**

SALTED CARAMEL PUDDING
Milk chocolate, salted caramel crumble

8