

FOR THE TABLE

DAILY BREAD 8
rotating selection, st. brigid’s whipped
butter, maldon salt

CRISPY SEAFOOD 24
shrimp, cod, calamari, zucchini,
jalapeno, champagne aioli

BLISTERED SHISHITO PEPPERS 11
white soy, toasted sesame

APPETIZERS

FRENCH ONION SOUP	22
cave aged gruyère, mozzarella, baguette, caramelized onion, sherry	
SHRIMP COCKTAIL	24
house cocktail sauce, lemon	
AHI TARTARE	21
smoky mustard aioli, shallots, herbes de provence, avocado crema, furikake, crostini	
SHORT RIB CROQUETTES	19
red onion jam, espelette aioli	
CRAB CAKES	26
tartar sauce, pickled onions, herb salad, lemon, tajin	
HAND CUT BEEF TARTARE	22
dijon, gherkins, capers, sherry vinegar, cured egg yolk, grilled sourdough	
STEAMED PEI MUSSELS	18
leeks, garlic, white wine broth	
“THE JOLLY” MILLER CHARCUTERIE	46
rotating selection of cured meats, cheeses, pickled vegetables, and preserves	
OYSTERS ON THE HALF SHELL	MP
daily selection, mignonette, fresh horseradish, house made hot sauce	

SALADS

add: grilled chicken \$12 / steak \$16 / 3pc shrimp skewer \$16

CAESAR	19
romaine hearts, baby gem, bacon, croutons, parmesan	
GREEN GODDESS	19
kale, cabbage, broccoli, sour apple, pinenuts, pomegranates	
CHICKEN COBB	33
grilled chicken, smoked bacon, cherry tomato, corn blue cheese, oregano vinaigrette, kasu egg	
TOMATO CUCUMBER & FETA CREAM	21
creamed feta, radish, kalamata olives, oregano vinaigrette, za’atar	
TUNA NIÇOISE	35
seared ahi, artisan lettuce, haricots verts, cherry tomatoes, nicoise olives, anchovy, mustard vinaigrette, fingerling potatoes	



MAINS

ROASTED DUCK BREAST	29
caramelized celeriac purée, kale, lingonberry jus	
TAVERN BURGER	33
wagyu, truffled cream, aged cheddar, caramelized onions, “thuet” milk bun, fries or caesar salad	
PRIME RIB DIP	38
thinly sliced prime rib, horseradish cream, swiss cheese, crispy malt onions, sourdough baguette, jus, fries or caesar salad	
BBQ SMOKED LAMB RIBS	49
slaw, baked beans, jalapeno corn muffin	
ROASTED HALF CHICKEN	35
roast garlic mashed potato, pan jus	
SEAFOOD LINGUINI	38
shrimp, manila clams, mussels, calabrian chili, tomato sugo	
GRILLED CHICKEN PENNE	29
pommery cream sauce, roasted peppers, arugula, pecorino	
GRILLED EUROPEAN SEABASS	48
lemon, ‘frankies’ extra virgin oil	
ROASTED PICKEREL	38
smashed fingerling potato & chives, english peas, smoked onion velouté	
HADDOCK & CHIPS	33
creamy tartar sauce, lemon, fries	
EGGPLANT SCHNITZEL	28
smokey romesco, sesame crema, pickled ramps	

STEAKS

CANADIAN AAA, AGED MINIMUM 28 DAYS
served with your choice of one side

10oz PICANHA martin’s family farms, elora, ontario	49
chimichurri	
7oz TENDERLOIN martin’s family farms, elora, ontario	59
brandy peppercorn sauce	
12oz STRIPLOIN guelph, ontario	69
red wine demi	

SIDES

BIBB SALAD shallot vinaigrette, watermelon radish	12
SAUTÉED FRENCH BEANS almonds, extra virgin olive oil	12
MASHED POTATOES creamy potatoes, chives	12
ROASTED BRUSSELS SPROUTS maple gastrique, almond dukkha	12
TRUFFLE FRIES parmesan, roasted garlic aioli	12
BAKED POTATO cultured butter, sour cream, chives	12

DRINK MENU



WINES BY THE GLASS

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WHITES							
sauvignon blanc, trius, niagara, ontario, 2023	12	19	malbec, luigi bosca, mendoza, argentina 2024			15	24
pinot grigio, fratelli cozza, veneto, italy, 2024	14	22	pinot noir, cave spring dolomite, niagara, ontario 2021			15	24
viognier, 13th street, niagara, ontario, 2023	14	22	cabernet sauvignon, torres gran corona reserva, penedès, spain, 2021			15	24
chardonnay, tawse, niagara, ontario 2021	15	24	SPARKLING				
riesling, norman hardie, prince edward county, ontario, 2023	15	24	sparkling white, henry of pelham, niagara, ontario, nv			12	
ROSE							
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19	ALCOHOL FREE WINE				
REDS							
gamay, 13th street, niagara, ontario 2023	13	21	dry secco, grüvi, usa (275ml)			11	
sangiovese, vecchia cantina chianti, tuscany, italy, 2023	14	22	sparkling rosé, grüvi, usa (275ml)			11	
			sparkling white, bella glamour, zero, northern italy			13	

SIGNATURE COCKTAILS

PICANTE VERDE	18
<i>jalapeño & cilantro reposado tequila leads the way, joined by cointreau, fresh lime juice, and agave syrup. shaken with fresh cilantro and served with a tajín-salt rim, it's spicy, sassy, and just a little wild</i>	
BARREL & ROOT	18
<i>signal hill whisky takes center stage, blended with domaine de canton ginger liqueur, fresh lemon juice, and topped with zesty ginger beer. it's smooth, spirited, and refreshingly sharp</i>	
VELVET BITE	18
<i>aged rum anchors this cocktail, layered with strawberry aperol, amaro montenegro, and a splash of fresh lemon juice. sweet berries and sun-kissed citrus give way to a dark, complex depth</i>	
BERRY FLUFF	18
<i>crystal head vodka pairs with fresh strawberries, pamplemousse liqueur, and lime, all shaken to perfection with egg white for a silky, citrus-kissed foam finish</i>	

ALCOHOL FREE

PINK POP	11
<i>fresh strawberries combine with bright lemon juice and a splash of lemonade for a perfectly balanced, subtly sweet sip</i>	
MANGO MUSE	11
<i>sweet mango blends with tangy pineapple and fresh mint, all topped with zesty ginger beer for a refreshing twist</i>	
THE VIOLET SPRIG	11
<i>soothing lavender mingles with bright elderflower, fresh lime, and a whisper of thyme, all topped with crisp elderflower tonic for a refreshing, floral delight</i>	

HAPPIER HOURS

in the oyster lounge | daily 3pm - 5pm

WEEKEND BRUNCH

saturday & sunday 10:30am - 3pm

FRIDAY LIVE MUSIC

in the oyster lounge | friday 7:30pm

BUCK-A-SHUCK TUESDAYS

\$1 oyster | all day tuesdays

DRAFT

1857 PILSNER	9
MOLSON CANADIAN	10
COORS LIGHT	10
RICKARD'S RED	11
HOP VALLEY BUBBLE STASH IPA	11
BELGIAN MOON	11
STRONGBOW	11
HEINEKEN	13
GUINNESS	13
CREEMORE LAGER	13
MADRI SPANISH LAGER	13

BOTTLES

MOLSON CANADIAN	7
COORS LIGHT	7
MILLER GENUINE DRAFT	7
RICKARD'S RED	7
HEINEKEN 0.0 ALCOHOL FREE	7
ESTRELLA DAMM	8
HEINEKEN	8
HEINEKEN SILVER	8
AMSTEL ULTRA	8
MORETTI	8
SOL	8
GUINNESS 0.0 ALCOHOL FREE	10
VIZZY HARD SELTZER	9
blueberry pomegranate or pineapple mango (can)	