

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
- SHORT RIB CROQUETTES

19
- red onion jam, espelette aioli
- “THE JOLLY” MILLER CHARCUTERIE

46
- rotating selection of cured meats, cheeses, pickled vegetables, and preserves
- CRAB CAKES

26
- tartar sauce, pickled onions, herb salad, lemon, tajin
- AHI TARTARE

21
- smoky mustard aioli, shallots, herbes de provence, avocado crema, furikake, crostini
- SHRIMP COCKTAIL

24
- house cocktail sauce, lemon
- STEAMED PEI MUSSELS

18
- leeks, garlic, white wine broth
- OYSTERS ON THE HALF SHELL

MP
- daily selection, mignonette, fresh horseradish, house made hot sauce

BURGERS & SPECIALTY SANDWICHES

served with your choice of thick cut steakhouse fries, green salad, or caesar salad

- SHRIMP ROLL

29
- house-made roll, kewpie aioli, pickled jalapeno, old bay
- TURKEY CLUB

33
- smoked turkey, bacon, chipotle cream, heirloom tomato, aged cheddar
- PRIME RIB DIP

38
- thinly sliced roasted prime rib, horseradish cream, swiss cheese, crispy malt onions, sourdough baguette, jus
- TAVERN BURGER

33
- wagyu, truffled cream, aged cheddar, caramelized onions, “thuet” milk bun

SALADS

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

- CAESAR

19
- romaine hearts, baby gem, bacon, croutons, parmesan
- CHICKEN COBB

33
- grilled chicken, smoked bacon, cherry tomato, corn, blue cheese, oregano vinaigrette, kasu egg
- TUNA NIÇOISE

35
- seared ahi, artisan lettuce, haricots verts, cherry tomatoes, niçoise olives, anchovy, mustard vinaigrette, fingerling potatoes
- GREEN GODDESS

19
- kale, cabbage, broccoli, sour apple, pine nuts, pomegranates
- TOMATO CUCUMBER & FETA CREAM

21
- creamed feta, radish, kalamata olives, oregano vinaigrette, za’atar

MAINS

- GRILLED CHICKEN PENNE

29
- roasted peppers, arugula, pommery mustard cream, pecorino
- HADDOCK & CHIPS

33
- creamy tartar sauce, lemon, fries
- EGGPLANT SCHNITZEL

28
- smoky romesco, sesame crema, pickled ramps, herbs
- GRILLED EUROPEAN SEABASS

48
- lemon, ‘frankies’ extra virgin oil

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

12
- shallot vinaigrette, watermelon radish
- SAUTÉED FRENCH BEANS

12
- almonds, extra virgin olive oil
- MASHED POTATOES

12
- creamy potatoes, chives
- ROASTED BRUSSELS SPROUTS

12
- maple gastrique, almond dukkha
- TRUFFLE FRIES

12
- parmesan, roasted garlic aioli
- BAKED POTATO

12
- cultured butter, sour cream, chives



DRINK MENU



WINES BY THE GLASS

WINES BY THE GLASS			5oz	8oz		5oz	8oz
WHITES							
					malbec, luigi bosca, mendoza, argentina 2024	15	24
sauvignon blanc, trius, niagara, ontario, 2023			12	19	pinot noir, cave spring dolomite, niagara, ontario 2021	15	24
pinot grigio, fratelli cozza, veneto, italy, 2024			14	22	cabernet sauvignon, torres gran corona reserva, penedès, spain, 2021	15	24
viognier, 13th street, niagara, ontario, 2023			14	22			
chardonnay, tawse, niagara, ontario 2021			15	24			
riesling, norman hardie, prince edward county, ontario, 2023			15	24	SPARKLING		
ROSE					sparkling white, henry of pelham, niagara, ontario, nv	12	
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023			12	19	ALCOHOL FREE WINE		
REDS					dry secco, grüvi, usa (275ml)	11	
gamay, 13th street, niagara, ontario 2023			13	21	sparkling rosé, grüvi, usa (275ml)	11	
sangiovese, vecchia cantina chianti, tuscany, italy, 2023			14	22	sparkling white, bella glamour, zero, northern italy	13	

SIGNATURE COCKTAILS

PICANTE VERDE <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>	18
BARREL & ROOT <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>	18
VELVET BITE <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>	18
BERRY FLUFF <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>	18

ALCOHOL FREE

PINK POP <i>fresh strawberries combine with bright lemon juice and a splash of lemonade for a perfectly balanced, subtly sweet sip</i>	11
MANGO MUSE <i>sweet mango blends with tangy pineapple and fresh mint, all topped with zesty ginger beer for a refreshing twist</i>	11
THE VIOLET SPRIG <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>	11

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 blueberry pomegranate or pineapple mango (can)	9

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