



SMALL PLATES AND SHAREABLES

FRENCH ONION SOUP	caramelized onions, cave aged gruyere cheese, red wine baguette	19
FRIED CHICKEN SLIDERS	fried chicken thighs tossed in sweet Thai, chipotle aioli and kimchi, mini brioche buns	19
NONNA TURKEY MEATBALLS	house made tomato sauce, parmesan cheese, basil, focaccia bread	18
MUSSELS FLORENTINE	shallots, white wine, cream, butter, herbs, and spinach	19
BAKED GARLIC SHRIMP	garlic butter, spices, herbs, parmesan cheese, sourdough bread	22
SHRIMP COCKTAIL	house made cocktail sauce, lemon	21
TATER KEGS	stuffed with cheddar cheese, bacon with jalapeño and bacon aioli	18
AHI TUNA TARTARE	capers, mustard aioli, herbs de provence, lemon, crostini	22
MARYLAND CRAB CAKES	tender crab claw meat, Old bay seasoning, remoulade sauce	17
PARMESAN TRUFFLE FRIES	fresh cut Ontario potato fries, shaved parmesan, truffle oil, roasted garlic aioli	17
CHICKEN GYOZA	Japanese dumplings, ginger infused ponzu sauce, sweet chili sauce	19
CRISPY CALAMARI	dusted calamari, lemon, chipotle aioli	24
THE THREE DIPS	hummus, tzatziki, baba ganoush, pita and tortilla chips	21

SALADS

Add: chicken +9, salmon +12

HERITAGE SALAD	mixed greens, pear, white grapes, candied walnuts, shallot vinaigrette	15 / 19
CAESAR SALAD	hearts of romaine, parmesan, applewood smoked bacon, caesar dressing	16 / 21
CHICKEN COBB SALAD	herbed buttermilk dressing, egg, avocado, tomato, roasted chicken breast, bacon, blue cheese	29

BURGERS AND SPECIALTY SANDWICHES

SERVED WITH FRESH CUT FRIES
ALL BURGERS ARE MADE WITH FRESH GROUND 100% ONTARIO CHUCK STEAK

SHORT RIB SANDWICH	braised short rib, gruyère cheese, horseradish aioli, crispy onion, crusty baguette	31
TAVERN BURGER	aged cheddar, applewood smoked bacon, lettuce, tomato, toasted brioche bun, la bomba aioli	28
FRENCH ONION BURGER	aged cheddar, Swiss cheese, crispy onions, truffle aioli, toasted brioche bun	28
CHICKEN CLUB SAMMIE	roasted shallot aioli, seasoned chicken breast, applewood smoked bacon, tomatoes, bibb lettuce, focaccia bread	27

MAINS

GNOCCHI DI PARMA.	white wine, cream, prosciutto, ricotta cheese	29
WAGYU BOLOGNESE	Add shrimp +5 pieces \$12 wagyu meat sauce, big bouncy pappardelle noodles, shaved parmesan cheese, basil	28
HADDOCK AND CHIPS	crispy golden ale battered haddock, fresh Ontario chips, tartar sauce, cabbage slaw	28
TUSCAN CHICKEN	roasted chicken breast, fingerling potatoes, green beans, spinach, sun-dried tomatoes, cream sauce	34
SPANISH PAN SEARED SALMON	cauliflower Romesco sauce, fingerling potatoes, green beans	35

CANADIAN CUTS

COMES WITH CHOICE OF FRIES, HOUSE, CAESAR SALAD,
TATER KEGS 4 OR SWEET FRIES 4

12oz RIBEYE STEAK	65	8oz STRIPLION STEAK	45
11oz SMOKED PORK CHOP topped with apple gastrique	40	12oz STRIPLION STEAK	60
ADD			
ROASTED BRUSSEL SPROUTS WITH BALSAMIC			12
BRANDY PEPPERCORN SAUCE			9



Event Specials

Shrimp Ceviche Tacos

Mango, avocado, tomato, feta cheese

26

Ontario Cheese Board

Rotating selection of cheeses, fruit, pickled vegetables

39

8oz Wagyu Burger & Fries

Roasted mushrooms, old cheddar, lettuce and tomato

34

18oz Ribeye & Fries

85

Linguini Pescatore

Shrimp, mussels, cherry tomatoes, white wine, butter, basil

36



Classics Cocktails - \$11

Cosmopolitan	Ketel One Vodka, Dry Curacao, lime, cranberry
Espresso Martini	Vodka, Kahula, cane sugar, espresso
Manhattan	Local Spirits \$3 whisky, sweet vermouth, Angostura bitters
Paper Plane	Local Spirits Number 3 Whisky, Aperol, Amaro Nonino, lemon
Margarita	Dejado Silver Tequila Tradicional silver tequila, lime, agave nectar
Negroni	Tanqueray gin, sweet vermouth, Campari, orange
Old Fashioned	LSDC No. 3, angostura bitters, simple syrup

Signature Cocktails - \$16

Maple Daiquiri	Havana Club Cuban Smoky rum, maple syrup, lime and pineapple juice
Cider Spritz	Campari, Strongbow Cider, Angostura bitters
Campfire Margarita	Mezcal, smoked lime juice, smoked maple syrup, Tajin
Old Man Collins	Tanqueray gin, St. Germaine elderflower liqueur, lemon juice, simple syrup, soda
Oh Fashioned	Crown Royal, smoked maple syrup, orange bitters, Angostura bitters maple candied bacon strip
Pie In The Sky	Ketel One vodka, spiced pear juice, Galliano, Goldshlager, lemon juice, cinnamon
Sour In Red	Crown Royal, pineapple mint green apple and lime juice, Campari, Cassis, egg whites

No ID Required - \$10

Nada Aperol Spritz	0% aperitif, 0% prosecco, soda, orange
Raspberry Margarita	0% tequila, 0% orange liqueur, lime, raspberry, jalapeno, agave
The Tavern Special	0% Bourbon, honey syrup, 0% bitters, orange
Gin-less Glamour	0% gin, 0% orange liqueur, lime, cranberry
Orange Creamsicle	0% orange liqueur, orange juice, cream, vanilla syrup
Clean Blooded Caesar	House made clamato, Worcestershire, Tabasco, horseradish, lime, lemon
Heineken 0.0	Guinness 0

Sangria 60oz Pitcher \$35

Red, White or Rose
orange liqueur, fresh fruit, soda water



Beer

Draft 16oz \$9

Molson Canadian
Coors Light
Creemore Lager
Session IPA
Rotational Local Craft **10**

Imported Draft - 16oz-\$11

Blue Moon
Hop Valley Bubblestash IPA
Heineken
Strongbow Cider
Madri Excepcional **12**
Guinness **12**

Regular Bottles and Cans \$8

Coors Light
Molson Canadian
Rickard's Red
Miller Genuine Draft
Sol
Estrella Damm
Vizzy Hard Seltzer
Blueberry Pomegranate
Papaya Passionfruit
Raspberry Tangerine
Watermelon Strawberry
Blackberry Lemon