

DINNER MENU



FOR THE TABLE

DAILY BREAD 9
rotating selection, st. brigid’s whipped butter, maldon salt

CRISPY SEAFOOD 25
shrimp, cod, calamari, zucchini, jalapeno, champagne aioli

BLISTERED SHISHITO PEPPERS 12
white soy, toasted sesame

APPETIZERS

FRENCH ONION SOUP cave aged gruyère, mozzarella, baguette, caramelized onion, sherry	22
SHRIMP COCKTAIL house cocktail sauce, lemon	26
AHI TARTARE smoky mustard aioli, shallots, herbes de provence, avocado crema, furikake, crostini	23
SHORT RIB CROQUETTES red onion jam, espelette aioli	23
CRAB CAKES tartar sauce, pickled onions, herb salad, lemon, tajin	27
HAND CUT BEEF TARTARE dijon, gherkins, capers, sherry vinegar, cured egg yolk, grilled sourdough	24
STEAMED PEI MUSSELS leeks, garlic, white wine broth	21
“THE JOLLY” MILLER CHARCUTERIE rotating selection of cured meats, cheeses, pickled vegetables, and preserves	47
LOBSTER QUESADILLA lobster meat from a 1¼ lb lobster, pico de gallo, boursin cream cheese, mozzarella, sour cream, grilled lemon <i>limited quantities</i>	57
OYSTERS ON THE HALF SHELL daily selection, mignonette, fresh horseradish, house made hot sauce	MP

SALADS

add: grilled chicken \$13 / steak \$16 / 3pc shrimp skewer \$16

CAESAR romaine hearts, baby gem, bacon, croutons, parmesan	21
GREEN GODDESS kale, cabbage, broccoli, sour apple, pinenuts, pomegranates	21
CHICKEN COBB grilled chicken, smoked bacon, cherry tomato, corn blue cheese, oregano vinaigrette, kasu egg	36
GRILLED HALLOUMI & FIG baby arugula, mint, candied pumpkin seeds, maple cider vinaigrette	34
TUNA NIÇOISE seared ahi, artisan lettuce, haricots verts, cherry tomatoes, nicoise olives, anchovy, mustard vinaigrette, fingerling potatoes	37

MAINS

DUCK BREAST FRITES pomegranate peppercorn jus, fries	32
TAVERN BURGER wagyu, truffled cream, aged cheddar, caramelized onions, “thuet” milk bun, fries or caesar salad	35
LAMB BANGERS & MASH merguez sausage, creamy mashed potatoes, mint chutney	37
PRIME RIB DIP thinly sliced prime rib, horseradish cream, swiss cheese, crispy malt onions, sourdough baguette, jus, fries or caesar salad	38
ROASTED HALF CHICKEN roast garlic mashed potato, pan jus	36
GRILLED CHICKEN PENNE pommery cream sauce, roasted peppers, arugula, pecorino	33
GRILLED EUROPEAN SEABASS lemon, ‘frankies’ extra virgin oil	49
ROASTED ALASKAN HALIBUT salsa verde, tomato confit, fennel and herb salad	57
HADDOCK & CHIPS creamy tartar sauce, lemon, fries	36
EGGPLANT SCHNITZEL smokey romesco, sesame crema, pickled pearl onions	29

STEAKS

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

10oz PICANHA martin’s family farms, elora, ontario chimichurri	55
7oz TENDERLOIN martin’s family farms, elora, ontario	66
12oz STRIPLOIN guelph, ontario	79
20oz BONE IN RIBEYE martin’s family farms, elora, ontario	110

SIDES

BIBB SALAD shallot vinaigrette, watermelon radish	12
SAUTÉED FRENCH BEANS almonds, extra virgin olive oil	10
MASHED POTATOES creamy potatoes, chives	11
ROASTED BRUSSELS SPROUTS maple gastrique, almond dukkah	12
TRUFFLE FRIES parmesan, roasted garlic aioli	12
BAKED POTATO cultured butter, sour cream, chives	11
ROASTED SEASONAL MUSHROOMS herb butter	16
RED WINE DEMI	9
PEPPERCORN SAUCE	11

DRINK MENU



WINES BY THE GLASS

*premium pours	5oz	8oz		5oz	8oz
WHITES					
sauvignon blanc, trius, niagara, ontario, 2023	12	19		pinot noir, château mus, pays d’oc, france, 2023	15 24
pinot grigio, fratelli cozza, veneto, italy, 2024	14	22		cabernet sauvignon, torres gran corona reserva, penedès, spain, 2021	15 24
pecorino, umani ronchi, abruzzo, italy, 2024	14	22		*barbera, vietti trevie, piemonte, italy, 2022	22 35
chardonnay, tawse, niagara, ontario, 2023	15	24		SPARKLING	
riesling, norman hardie, prince edward county, ontario, 2023	15	24		glera, mionetto prosecco, veneto, italy, nv	12
*chardonnay, la meulière, chablis, france, 2023	28	43		sparkling white, henry of pelham, niagara, ontario, nv	12
ROSE					
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19		*cuvée brut, piper-heidsieck, champagne, france	24
REDS					
gamay, 13th street, niagara, ontario 2023	13	21		ALCOHOL FREE WINE	
sangiovese, vecchia cantina chianti, tuscany, italy, 2023	14	22		dry secco, grüvi, usa (275ml)	11
malbec, luigi bosca, mendoza, argentina, 2024	15	24		sparkling rosé, grüvi, usa (275ml)	11
				sparkling white, bella glamour, zero, northern italy	13

SIGNATURE COCKTAILS

SIPS WITH A STORY

SNOWCAP SOUR 18
a graceful blend of peach and tanqueray gin, finished with a hint of sherry and a silky texture

MAPLE MIDNIGHT 18
espresso kicks, ketel one vodka smooths, pumpkin warms, and maple sweeten; fall in a glass

ISLAND APOTHECARY 18
this island-inspired remedy blends our house-spiced captain morgan rum with citrus and sidral mundet apple soda, a sparkling twist with a warming finish

THE CHERRYWOOD 18
smoky, sweet, and laced with chocolate, this manhattan twist balances cherry depth with signal hill whiskey warmth

THE ART OF ZERO PROOF

PEAR PRESSURE 11
this cheeky zero-proof cocktail mixes juicy pear nectar with warming spices and a gingery snap. no pressure, just good taste

CRIMSON CHILL 11
tart cranberry and citrusy lime cooled down with floral elderflower and smooth orgeat, like a popsicle dressed for cocktail hour

GREEN GLOW 11
minty fresh tea and citrus-bright lime; this kombucha cooler with lemongrass is as good for your mood as it is for your gut

DRAFT

TRIPLE BOGEY ULTRA (4G CARBS)	9
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
MOLSON ULTRA	8
MORETTI	8
SOL	8
GUINNESS 0.0 ALCOHOL FREE	10
VIZZY HARD SELTZER	9
blueberry pomegranate (can)	

HAPPIER HOURS
daily 3pm - 6pm

WEEKEND BRUNCH
saturday & sunday

BUCK-A-SHUCK TUESDAYS
\$1 oyster | all day tuesdays