

LUNCH 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 22
cave aged gruyère, mozzarella, baguette, caramelized onion, sherry

SHORT RIB CROQUETTES 23
red onion jam, espelette aioli

“THE JOLLY” MILLER CHARCUTERIE 47
rotating selection of cured meats, cheeses, pickled vegetables, and preserves

LOBSTER QUESADILLA 57
lobster meat from a 1¼ lb lobster, pico de gallo, boursin cream cheese, mozzarella, sour cream, grilled lemon *limited quantities*

CRAB CAKES 27
tartar sauce, pickled onions, herb salad, lemon, tajin

AHI TARTARE 23
smoky mustard aioli, shallots, herbes de provence, avocado crema, furikake, crostini

SHRIMP COCKTAIL 26
house cocktail sauce, lemon

STEAMED PEI MUSSELS 21
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 35
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 35
wagyu, truffled cream, aged cheddar, caramelized onions, “thuet” milk bun



SALADS

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

CAESAR 21
romaine hearts, baby gem, bacon, croutons, parmesan

CHICKEN COBB 36
grilled chicken, smoked bacon, cherry tomato, corn, blue cheese, oregano vinaigrette, kasu egg

TUNA NIÇOISE 37
seared ahi, artisan lettuce, haricots verts, cherry tomatoes, niçoise olives, anchovy, mustard vinaigrette, fingerling potatoes

GREEN GODDESS 21
kale, cabbage, broccoli, sour apple, pine nuts, pomegranates

GRILLED HALLOUMI & FIG 34
baby arugula, mint, candied pumpkin seeds, maple cider

MAINS

GRILLED CHICKEN PENNE 33
roasted peppers, arugula, pommery mustard cream, pecorino

HADDOCK & CHIPS 36
creamy tartar sauce, lemon, fries

EGGPLANT SCHNITZEL 29
smoky romesco, sesame crema, pickled pearl onions, herbs

GRILLED EUROPEAN SEABASS 49
lemon, ‘frankies’ extra virgin oil

LAMB BANGERS & MASH 37
merguez sausage, creamy mashed potatoes, mint chutney

STEAKS

CANADIAN AAA, AGED MINIMUM 28 DAYS

served with your choice of one side

10oz PICANHA | martin’s family farms, elora, ontario 55
chimichurri

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

<i>*premium pours</i>	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		<i>*barbera, vietti trevie, piemonte, italy, 2022</i>	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
<i>*chardonnay, la meulière, chablis, france, 2023</i>	28	43		sparkling white, henry of pelham, niagara, ontario, nv	12
ROSE					
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19		<i>*cuvée brut, piper-heidsieck, champagne, france</i>	24
REDS					
gamay, 13th street, niagara, ontario 2023	13	21		ALCOHOL FREE WINE	
sangiovese, vecchia cantina chianti, tuscan, 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