

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 22**
cave aged gruyère, mozzarella, baguette,
caramelized onion, sherry
- SHRIMP COCKTAIL 26**
house cocktail sauce, lemon
- AHI TARTARE 23**
smoky mustard aioli, shallots, herbes de provence,
avocado crema, furikake, crostini
- SHORT RIB CROQUETTES 23**
red onion jam, espelette aioli
- CRAB CAKES 27**
tartar sauce, pickled onions, herb salad, lemon, tajin
- HAND CUT BEEF TARTARE 24**
dijon, gherkins, capers, sherry vinegar, cured egg
yolk, grilled sourdough
- STEAMED PEI MUSSELS 21**
leeks, garlic, white wine broth
- "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*
- OYSTERS ON THE HALF SHELL MP**
daily selection, mignonette, fresh horseradish,
house made hot sauce

SALADS

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

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

MAINS

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

STEAKS

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

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

SIDES

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

DRINK MENU

WINES BY THE GLASS

**premium pours*

SPARKLING

glera, mionetto prosecco, veneto, italy, nv	12	
sparkling white, henry of pelham, niagara, ontario, nv	12	
<i>*cuvée brut, piper-heidsieck, champagne, france</i>	24	

WHITES

sauvignon blanc, trius, niagara, ontario, 2023	12	19
pinot grigio, straccali, lombardy, italy, 2024	14	22
pecorino, umani ronchi, abruzzo, italy, 2024	14	22
chardonnay, tawse, niagara, ontario, 2023	15	24
riesling, norman hardie, prince edward county, ontario, 2023	15	24
<i>*chardonnay, la meulière, chablis, france, 2023</i>	28	43

ROSE

pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19
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SIGNATURE COCKTAILS

SIPS WITH A STORY

SNOWCAP SOUR

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

18

MAPLE MIDNIGHT

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

18

ISLAND APOTHECARY

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

18

THE CHERRYWOOD

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

18

THE ART OF ZERO PROOF

PEAR PRESSURE

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

11

CRIMSON CHILL

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

11

GREEN GLOW

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

11

HAPPIER HOURS

daily 3pm - 6pm

WEEKEND BRUNCH

saturday & sunday

BUCK-A-SHUCK TUESDAYS

\$1 oyster | all day tuesdays

REDS

gamay, 13th street, niagara, ontario 2023	13	21
sangiovese, vecchia cantina chianti, tuscan, italy, 2023	14	22
malbec, luigi bosca, mendoza, argentina, 2024	15	24
pinot noir, château mus, pays d'oc, france, 2023	15	24
cabernet sauvignon, crios, mendoza, argentina, 2022	15	24
<i>*barbera, vietti trevie, piemonte, italy, 2022</i>	22	35

ALCOHOL FREE WINE

dry secco, grüvi, usa (275ml)		11
sparkling rosé, grüvi, usa (275ml)		11
sparkling white, bella glamour, zero, northern italy		13

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 blueberry pomegranate (can)	9