

DINNER MENU

FOR THE TABLE

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

CRISPY SEAFOOD 25
shrimp, cod, calamari, zucchini,
jalapeño, 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 CARPACCIO 22
shallots, capers, avocado crema, mustard aioli,
furikake, crostini

BAKED BAY SCALLOPS 29
yuzu kosho butter, toasted buckwheat & nori
pangrattato, chili oil

MAC AND CHEESE 21
canestri pasta, mornay sauce, herb pangrattato

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

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

ROASTED BEET & GOAT CHEESE 24
baby arugula, candied pecans, citrus maple 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, aged cheddar, 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 HALIBUT 57
stewed du puy lentils, sherry, fennel and apple slaw

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 | 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

*premium pours

SPARKLING

sparkling white, henry of pelham, niagara, ontario, nv	12	
glera, sessantacampi prosecco, veneto, italy, 2025	13	
*cuvée brut, piper-heidsieck, champagne, france	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
*chardonnay, domaine milcent, chablis, france, 2023	28	43

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

NON ALCOHOLIC

WINE

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

SIGNATURE COCKTAILS

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

BOTTLES

HEINEKEN 0.0 ALCOHOL FREE	7	
ERDINGER NON-ALCOHOLIC	7	
GUINNESS 0.0 ALCOHOL FREE	10	

ROSE

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

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
*barbera, vietti trevie, piemonte, italy, 2022	22	35

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
VELTINS	12
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
ESTRELLA DAMM	8
HEINEKEN	8
HEINEKEN SILVER	8
MOLSON ULTRA	8
MORETTI	8
SOL	8
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