

# LUNCH 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

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

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

**"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, tajín

**AHI CARPACCIO 22**  
shallots, capers, avocado crema, mustard aioli, 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*

**COD SANDWICH 32**  
celeriac remoulade, shredded lettuce, xo sauce, potato bun

**SMOKED TURKEY CLUB 35**  
multigrain pullman loaf, bib lettuce, smoked bacon, tomato, aged white cheddar

**PRIME RIB DIP 38**  
thinly sliced roasted prime rib, horseradish cream, aged cheddar, 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

**ROASTED BEET & GOAT CHEESE 24**  
baby arugula, candied pecans, citrus maple vinaigrette

## 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 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

sparkling white, henry of pelham, niagara, ontario, nv	12	
glera, sessantacampi prosecco, veneto, italy, 2025	13	
<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, domaine milcent, chablis, france, 2023</i>	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, tuscany, 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

## 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