

Soup & Salads

- Soup of the Day** Chef's daily creation 6-
French Onion Soup Traditional style with caramelized Vidalia onions and melted Swiss Gruyère cheese 9-
Hearts of Romaine & Arugula Roasted garlic dressing, parmesan croutons, crispy bacon and salty fresh white anchovy 9-
Mixed Greens Cucumber, peppers, red onion and pommery mustard, shallot vinaigrette with toasted oats 8-
Quinoa Salad White quinoa, diced red onion, peppers, house dressing on a bed of arugula with grape tomatoes 12-
Greek Salad Cucumbers, roma tomatoes, kalamata olives, red onions, sweet peppers and feta cheese 16-

Starters

- Daily Poutine** House cut chips, Québec cheese curds, red wine demi-glaze with daily toppings **market price-**
Charcuterie Board Cured meats, daily cheese, honey roasted pecans, walnuts, gherkins, house made garnish with bread 27-
Bread Board Toasted breads, house made hummus, olive tapenade & baba ghanoush 15-
Copper Kettle Wings 1pound BBQ / Smokey chipotle hot sauce / Copper Kettle Apiary honey garlic 14-
Spicy Crab Cakes Ocean crab spiced with chilly flakes garnished with red & white cabbage slaw & smoked chipotle aioli 14-
Hand Cut Onion Rings Freshly cut white onions with house made ranch sauce 8-
Assorted Mushroom Plate Oven roasted mixed mushrooms with balsamic basil wilted spinach & goat cheese 11-
Plate of Chips Freshly cut in house with sriracha aioli 7-
Spinach & Artichoke Dip Four cheeses, artichokes, spinach with naan bread and crackers 14-
Daily Flatbread House made tomato sauce, mozzarella cheese with daily toppings and second cheese **market price-**

Mains

- The Kettle Burger** Tomato confit, lettuce, pickle wedge with old cheddar & freshly cut house chips 17-
Southern Fried Chicken Buttermilk chicken supreme on a bed of garlic mash, grilled vegetables & demi-glaze 21-
Shepherd's Pie Lamb, peas, caramelized red onions and rosemary 18-
Elora IPA Battered Fish & Chips Battered wild-caught Atlantic Cod served with house made tartar sauce & freshly cut chips 17-
Chicken Curry Grilled chicken with chickpeas on a bed of jasmine rice & pappadum 16-
Chicken Penne Seared chicken breast with rose cream sauce & parmesan 16-
Steak & Mushroom Guinness Pie Braised beef with carrots, mushrooms, celery & onion on a bed of spinach & double smoked bacon 17-
Black Bean & Chickpea Burger Open-faced, grilled tomatoes, avocado salsa, lettuce, grilled vegetables & goat cheese 15-
New York Steak Sandwich 7oz Peppers, onions, old white cheddar, mixed mushrooms & horseradish jus on a baguette 20-
Pan Seared Maple Trout Grilled fresh rainbow trout with grilled zucchini & asparagus on a bed of jasmine rice 17-
Bangers & Mash Three tender pork sausages on roasted garlic mash & baked beans 15-
Mushroom Pearl Barley Risotto Mixed mushrooms topped with Parmesan cheese 18-
Blackened Salmon Atlantic salmon on a bed of jasmine rice with grilled asparagus & zucchini 21-
Grilled Cheese Tomato Bacon Sandwich Multigrain bread, old cheddar, field tomatoes, back bacon & double smoked strip bacon with chips 14-
Smoked Salmon Wrap Norwegian smoked salmon, red onions, capers, greek tzatziki in a soft tortilla with greens 18-

Sides

- Hearts of romaine & arugula salad 4-
 Mixed greens salad 4-
 Bowl of bread slices 4-
 Freshly cut house chips 4-
 Extra fresh house made sauce 1-
 Extra Pure maple syrup 3-
 Add Chicken 5-

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- Kid's Menu** over 12 years? just add 3-
 Chicken tenders with chips 9-
 Grilled cheese with chips 6-
 kid's penne pasta with choice of tomato sauce or butter 6-
 Bangers & chips 7-
 Pogos & chips 9-