

# Soup & Salads

**Soup of the Day** Chef's daily creation **priced daily**

**French Onion Soup** Traditional style with caramelized vidalia onions and melted Swiss Gruyère cheese **12**

**Hearts of Romaine & Arugula** Roasted garlic dressing, parmesan croutons, crispy bacon and marinated fresh white anchovy **15**

**Mixed Greens** Cucumber, peppers, red onion and pommery mustard, shallot vinaigrette **11**

**Poke Bowl** Chilled raw cubed tuna on steamed jasmine rice, carrots, cucumber, edamame, radish with asian dressing chipotle drizzle mixed greens **26**

**Mediterranean Chickpea Salad** cucumbers, grape tomatoes, arugula, onions, olives, feta cheese, chickpeas with mediterranean vinaigrette **16**

# Starters

**Spicy Crab Cakes** Ocean crab spiced with chilli flakes garnished with red & white cabbage slaw & smoked chipotle aioli **21**

**Plate of Chips** Freshly cut in house, served with sriracha aioli **12**

**Spinach & Artichoke Dip** Three cheeses, artichokes, spinach with naan bread **18**

**Charcuterie Board** Cured meats, smoked duck, daily cheese, roasted pecans, walnuts, cashews, gherkins, golden beets, house made garnish with bread **38**

**Antojitos** Cream cheese seasoned with jalapeño, bell peppers, red onions, hot sauce rolled in tortilla and baked, with sour cream and salsa **14**

**Deep Fried Pickle Spears** Battered Dill pickles with ranch dressing **12**

**Hand Cut Onion Rings** Freshly cut spanish onions battered with house made ranch sauce **9**

**Vegetable Quesadilla** Mixed peppers and onions, spinach, mozzarella and gruyère, with avocado salsa and sour creme **19**

**Assorted Mushroom Plate** Oven roasted mixed mushrooms with roasted garlic and veg, balsamic, wilted spinach & goat cheese **21**

**Flat Iron Steak Skillet** 6oz sliced steak on sautéed onions, garlic, and peppers & demi-glace sizzling on the way to your table **23**

**Poutine** House cut fries, Québec cheese curds, gravy **18**

**Brisket Poutine** House cut fries, Québec cheese curds, gravy topped with beef brisket **21**

**Ratatouille Flatbread** Simmered tomatoes, tapanade, zucchini, eggplant, mushrooms, peppers & onions, mozzarella & goat cheese **21** Add chicken **27**

**Mushroom Flatbread** Roasted mushrooms topped with goat & mozzarella cheeses & sun-dried tomatoes **23** Add chicken **29**

**Confit Duck Wings** Same seasonings available as chicken wings below with mixed greens **21**

**Copper Kettle Chicken Wings 1pound** BBQ - Smokey Chipotle Hot Sauce - Copper Kettle Apiary Honey Garlic **20**

Salt & Pepper - Lemon Pepper - Cajun

## Kid's Menu over twelve years add 5

Chicken Tenders with House-cut Fries **12**

Grilled Cheese on Multigrain with House-cut Fries **9**

Penne Pasta - with tomato sauce or just butter **12**

Cheese Flatbread **12**

Carrots & Asparagus **5**

Gluten Friendly options available - ask your server

Vegan Friendly options available - ask your server

Substitutions may cost extra.

Fried food may contain gluten

Let us know if you have a food allergy or sensitivity.