

## salads

<b>Maple Roasted Butternut Squash</b> candied walnut, warm radicchio, crispy Bartlett pear, Dragon's Breath blue cheese and buttermilk dressing	9
<b>Simple Green Salad</b> organic mesclun greens, housemade raspberry tarragon vinaigrette	8
<b>Vinaigrette Caesar</b> caesar with smoked bacon, sourdough croutons & preserved lemon	9
<b>Roasted Wood-Fired Vegetables</b> local vegetables caramelized in the wood-fired oven, veg changes daily	8

## starters

<b>Stuffed Portobello Cap</b> wood-fired Portobello mushroom with bocconcini cheese, artichoke cashew pesto, slow cooked tomato and local herbs	9
<b>Duo of Dips</b> served with flatbread from the oven	10
<b>Seafood Chowder</b> woodfired salmon, scallops, haddock & mussels served with jalapeno cornbread	9
<b>Olives</b> warm olives with citrus and fennel	6
<b>Daily Charcuterie Board (ask server)</b> varying pâtés, sliced meats, jams, pickled vegetables served with bread	15

## pizzas

<b>Margherita</b> tomato, fresh mozzarella and fresh basil	15
<b>Pepperoni</b> pepperoni & spicy banana peppers	16
<b>Mushroom</b> portobello, button & oyster mushrooms, garlic, parmesan, microgreens, truffle oil	16
<b>Blue</b> prosciutto, blue cheese, fresh arugula	16
<b>Capricciosa</b> tomato, mozzarella, mushroom, pulled house smoked apple wood chicken, olive, artichoke, mild chili confit, caesar aioli	18
<b>Roasted Vegetable</b> oven roasted vegetables, goat cheese, reduced balsamic, fresh basil	17
<b>Pear</b> red wine poached pear, blue cheese, shallots, prosciutto, tarragon aioli	17
<b>Off The Bone</b> braised pork, Oulton's Farm sausage, soppressata, house smoked cheddar, Propeller Bitter Tomato Sauce	18
<b>Caramelized Pineapple</b> housemade bacon, pineapple, mozza	17
<b>Gluten Free Crust</b>	3.5

**Pizzas are available on traditional  
or whole wheat crust**

## weeknight specials

<b>Tuesday</b> cannelloni	16
<b>Wednesday</b> gnocchi	16
<b>Thursday</b> burger night	16
<b>Sunday</b> special pizza	18

**all specials are served  
with local seasonal vegetables**

## add-ons

anchovy, basil, button mushrooms, caramelized onion, garlic, hot pepper, olives, parmesan, shallots, shredded mozza, zucchini	2/per
artichoke hearts, arugula, blue cheese brie, goat cheese, housemade bacon, pepperoni, pineapple, portobello mushroom, roasted red peppers, sausage, smoked applewood cheddar,	2.5/per
fresh mozzarella, organic smoked chicken, prosciutto, pulled pork	3/per

**For the full cocktail and wine list  
please see overleaf**



# drinks

## sparkling wine cocktails

<b>Champagne Cocktail</b> demenera sugar cube soaked in angostura bitters, topped with sparkling wine	10
<b>The Patsy</b> citadelle gin, st germain elderflower, rosemary syrup, lemon, sparkling wine	11

## cocktails 1.5oz

<b>Cherries Jubilate</b> brandy, luxardo maraschino liqueur, spiced cherry syrup, lemon, mascarpone	10
<b>Christmas Mojito (redux)</b> amber rum, muddled limes, fresh mint, drunken cranberries, soda	10.5
<b>Classic Gin or Vodka Martini</b> with lemon or stuffed olives	10
<b>Prince Edward Distillery Classic Martini</b> with lemon or stuffed olives	12
<b>Old Fashioned</b> makers mark (2oz.), muddled orange zest, Angostura Bitters	11
<b>Winter's Hearth</b> amber rum, macadamia nut liqueur, date syrup, lemon, bitters	10

## other

Diet Coke & Coke	2	Iced Tea	2.5
San Pellegrino 750ml	6	Propeller Rootbeer	3
Orange, Cranberry Juice	2		

## beer & cider 341ml

Propeller Pilsner	5.5	Garrison Hop Yard	5.5
Mill St. Tankhouse	6	Dieu du Ciel Aphrodisiaque	6.50
Tideview Raspberry Cider	7.5	St-Ambroise Apricot Ale	5.5
Mill Street Lager	6		

## spirits

		1 oz	2 oz
Citadelle Gin, Gordon's Gin, Havana Club Amber Rhum, Stolli Vodka, Wild Turkey Bourbon	5	9	
Maker's Mark Bourbon	6	10	
Auchentoshan 3 Wood Scotch, Prince Edward Distillery Vodka	7	12	

## wine sparkling

		5oz/btl	
<b>Undurraga BRUT N/V</b> Chile	8	40	

5oz / 0.5L /bt

<b>Chenin/Chardonnay (house)</b> <i>Santa Rosa, Argentina 2009</i>	7	22	
<b>Chardonnay</b> <i>Finders and Seekers, Australia 2006</i>	8	24	36
<b>Sauvignon Blanc</b> <i>Lurton Les Fumées Blanches, France 2006</i>	7	22	34
<b>Pinot Grigio</b> <i>Mission Hill, British Columbia 2008</i>	8	24	36

## reds

<b>Cabernet Sauvignon (house)</b> <i>Bodegas, Chile 2008</i>	7	20	
<b>Valpolicella</b> <i>Zenato, Italy 2009</i>	9	26	38
<b>Pinot Noir</b> <i>William Cole, Chile 2010</i>	8	24	36
<b>Carmenère</b> <i>Mayu, Chile 2009</i>	9	26	38
<b>Malbec</b> <i>Chakana Argentina 2011</i>	8	24	36

## special bottles

		Btl	
<b>Celeste Tempranillo</b> <i>Torres, Spain 2008</i>			55