

## lunch starters

<b>Duo of Dips</b> served with flatbread from the oven	10
<b>Wood-fired Portobello</b> fresh mozzarella, artichoke cashew pesto, slow cooked tomato	8
<b>Seafood Chowder</b> woodfired salmon, scallops, haddock & mussels served with jalapeno cornbread	9
<b>Viniagrette Caesar</b> caesar with smoked bacon, sourdough croutons & preserved lemon	9
<b>Simple Green Salad</b> organic mesclun greens, raspberry tarragon vinaigrette	8
<b>Bowl of Soup</b> served with fresh toasted sourdough	6

## lunch fare

<b>Grilled Cuban Sandwich</b> dijon mustard, roasted pork, house smoked bacon, dill pickle, cheddar	12
<b>Soup &amp; Salad</b> bowl of daily soup, mesclun greens	10
<b>Portobello Flatbread</b> fresh avocado, tomato, swiss cheese, olive served with greens	12
<b>Add Pulled Pork / Smoked Chicken</b>	2
<b>House Smoked Chicken Flatbread</b> chicken, local apple, cranberry aioli and arugula	13

## wood-fired pizzas

<b>1/2 pizzas are served with choice of organic greens or daily soup</b>	1/2	full
<b>Margherita</b> tomato, fresh mozzarella and fresh basil	11	15
<b>Pepperoni</b> pepperoni & spicy banana peppers	11	16
<b>Mushroom</b> portobello, button & oyster mushrooms, garlic, parmesan, micro greens, truffle oil	12	16
<b>Blue</b> La Quercia prosciutto, blue cheese, fresh arugula	13	16
<b>Capricciosa</b> tomato, mozzarella, mushroom, pulled house smoked apple wood chicken, olive, artichoke, mild chili confit, casear aioli	14	18
<b>Roasted Vegetable</b> oven roasted vegetables, goat cheese, reduced balsamic, fresh basil	13	17
<b>Pear</b> red wine poached pear, blue cheese, shallots, prosciutto, tarragon aioli	13	17
<b>Caramelized Pineapple</b> housemade bacon, grilled pineapple	13	17
<b>Gluten-Free Crust</b>	1.7	3.5
<b>Available on traditional or whole wheat crust</b>		
<b>substitute chowder for soup</b>		2.5

## prix-fixe special

<b>Two Courses</b> 1/2 wood-fired pizza with green salad and Salted Caramel Tartlette	14
<b>Add a Feature Spritzer</b>	3
<b>Add a Cocktail/Glass of Wine</b> Feature Champagne Fizz (4oz) House red/white or feature beer	6
<b>Gluten-Free Crust</b>	1.75

## 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

**Champagne Cocktail** 10  
demenera sugar cube soaked in angostura bitters, topped with sparkling wine

**The Patsy** 11  
citadelle gin, st germain elderflower, Rosemary syrup, lemon, orange bitters Sparkling wine

## cocktails 1.5oz

**Cherries Jubilate** 10  
brandy, luxardo maraschino liqueur, cherry syrup, lemon, mascarpone

**Winter Mojito (redux)** 10.5  
amber rum, muddled limes, fresh mint, drunken cranberries, soda

**Classic Gin or Vodka Martini** 10  
with lemon or stuffed olives

**Prince Edward Distillery Classic Martini** 12  
with lemon or stuffed olives

**Old Fashioned** 11  
makers mark (2oz.),muddled orange zest, Angostura Bitters

**Winter Hearth** 10  
amber rum, macadamia nut liqueur, date syrup, lemon, bitters

## beer & cider

Propeller Pilsner 5.5 Garrison Hop Yard 5.5

Mill St. Tankhouse 6 Dieu du Ciel Aphrodisiaque 6.50

Tideview 7.5 St-Ambroise Raspberry Cider 5.5

Mill Street Lager 6

## other

orange juice 2 San Pellegrino 750r 6

Iced tea 2.5 Coke, Diet Coke 2

Propeller Rootbeer 3 eco-farmed, organic coffee 2.75

Orange Pekoe, 2.75 Earl Grey, Green, cranberry 2 Chamomile, Chai

## wine sparkling

5oz / btl

**Undurraga BRUT N/V** 8 40  
Chile

## whites

5oz / 0.5L /t

**Chenin/Chardonnay (house)** 7 22  
Santa Rosa, *Argentina 2009*

**Sauvignon Blanc** 7 22 34  
Lurton Les Fumées Blanches, *France 2006*

**Pinot Grigio** 8 24 36  
Mission Hill, *British Columbia 2008*

**Chardonnay** 8 24 36  
Finders and Seekers, *Australia 2006*

## reds

**Cabernet Sauvignon (house)** 7 20  
Bodegas, *Chile 2008*

**Valpolicella** 9 26 38  
Zenato, *Italy 2009*

**Pinot Noir** 8 24 36  
William Cole, *Chile 2010*

**Carmenère** 9 26 38  
Mayu, *Chile 2009*

**Malbec** 8 24 36  
Chakana *Argentina 2011*

## special bottles

btl

**Celeste Tempranillo** 55  
Torres, *Spain 2008*