

# Dinner Menu

GF: gluten-friendly / \*GF: gluten-friendly substitute / VV: vegan

## Starters

- \*GF Spinach and Artichoke Dip with grilled rustic bread / 13
- Stuffed Tater Tots with a chili aioli and sriracha ketchup / 12
- GF Seared Scallops sweet corn purée, chive oil, micro greens / 21
- Meatballs pickled sweet pepper, shallot, parmesan, ciabatta / 12
- \*GF Toasted Crustini + Creamy Burrata tomato jam, basil oil / 12

## Soup and Salads

- French Onion Soup topped with cheesy crustini / 6.5
- GF Field of Greens apples, bleu cheese, walnuts, honey balsamic / 14
- GF Cobb Salad tomato, cucumber, bacon, egg, bleu cheese, chicken, ranch / 15
- \*GF Caesar Salad torn croutons, parmesan, house caesar / 14
- GF Chopped Wedge romaine, bacon, tomato, chive oil, bleu cheese / 14
- GF Melon Salad goat cheese, golden raisins, pickled shallots, almonds, apple cider vinaigrette / 15
- GF Niçoise Salad salmon, fingerling potato, eggs, haricot verts, peppers, sherry vinaigrette / 19

## Pizza

- Candied bacon marinara, cheese blend, salami, fried egg / 15
- Short Rib balsamic onion jam, goat cheese, pickled shallot / 16
- Margherita burrata cheese, heirloom tomato, basil oil / 15
- Wild Mushroom pecorino, preserved lemon, parmesan / 16

## Entrees

- \*GF House Ground Chuck and Brisket Burger onion jam, bacon, smoked gouda / 16
- GF Red Wine Braised Short Ribs celeriac purée, leeks, broccolini / 25
- GF Grilled NY Steak wild mushroom, red wine demi, garlic mashed potatoes, vegetables / 36
- GF Herb Marinated Bistro Filet chimichurri, vegetables, french fries / 28
- GF Free Range Chicken natural au jus, summer squash, roasted fingerling potatoes / 25
- GF Grilled Brined Pork Chop red wine demi, mashed potatoes, seasonal vegetables / 26
- GF Seared Salmon carrot purée, spinach, baby carrots, carrot skin puffs / 27
- Fish & Chips pacific cod, caper remoulade, french fries, red cabbage slaw / 25
- VV Herb Crusted Cauliflower carrot purée and sautéed spinach / 19

## Pastas & Grains

- Short Rib + Pork Belly Mac and Cheese gouda, parmesan, smoked cheddar / 26
- GF Scallops + Risotto spring peas, heirloom tomatoes, goat cheese, preserved lemon / 29
- Linguini white wine butter sauce, sundried tomato, artichokes, spinach / 25
- Mushroom Ravioli parmesan cream sauce / 25
- add chicken 8, add shrimp 9, add steak 10, add salmon 10

## Additional Sides

- GF side salad 6.5 / GF sautéed spinach 6.5 / GF fingerling potatoes 5.5
- GF seasonal vegetables 5.5 / GF cream of corn 6.5 / GF french fries 5.5 / bread and butter 3

Happy Hour daily 3p-6p  
\$3 off appetizers, pizzas, crafted cocktails/\$5 draft beers  
Welli Weekend-First weekend of the month-Beef Wellington  
Fried Chicken Fridays \*except Beef Wellington night