

SEAFOOD CHOWDER - \$18 GFO

Market fish in a creamy broth with a cheddar biscuit.

STEAMED MUSSELS - \$18 GFO

White wine and garlic with grilled sourdough.

LOBSTER RISOTTO - \$MKT GF

Green onion, garlic, cream and parmesan.

OYSTER ROCKEFELLER - \$27 GF

½-dozen baked oysters, fennel, bacon-spinach cream and parmesan.

CRUSTED GOAT'S CHEESE - \$18 V

Salted toasts and apple butter.

SOUP OF THE DAY - \$MKT

Daily creation with grilled sourdough.

KALE CAESAR - \$16 GFO VO

Bacon lardons, garlic crumbs, clothbound cheddar, and caper dressing.

**WINTER HARVEST
SALAD - \$15** GFO V

Spiced nut granola, root vegetable chips, charred squash and roasted shallot dressing.

PICKLED BEET SALAD - \$18 GF V

Spiced walnuts, blue cheese, maple sponge toffee and herb aioli.



OYSTERS

EACH - \$3.5
HALF-DOZEN - \$20
DOZEN - \$38

PAN FRIED HADDOCK - \$26 GFO

Basmati rice, winter salad and zucchini relish.

FISH N CHIPS - \$22

Tempura battered haddock, chip shop curry and tartar sauce.

BLACKENED CHICKEN & BACON PASTA - \$26

Green onion, mushrooms, cream and parmesan.

PORK RIBS - \$22

½-rack of slow roasted ribs with peanuts and chili-hoisin glaze.

SHAVED BEEF SANDWICH AU JUS - \$28 GFO

Shaved prime rib in a toasted baguette with onion jus and melted island cheddar.

CHOWDER AND SANDWICH - \$MKT

Today's feature sandwich with a bowl of Claddagh chowder.

HOUSE GROUND BURGER - \$24 GFO

Lettuce, tomatoes, cheddar, bacon lardons and roasted garlic aioli.

CHICKEN BURGER - \$24

Buttermilk fried chicken, lettuce, pickles and hot honey.