

**LOCAL &
SEASONAL**

**EAST COAST
OYSTERS*ON THE HALF**

Served with Mignonette,
Classic Cocktail Sauce, Lemon

3 EACH 16 ½ DOZ

Please Ask for Today's
Selection

**PLOUGHMAN'S PLATTER
15**

Brown Sugar Roasted Ham,
Smoked Chili Cheddar Cheese,
Deviled Eggs, Seasonal
Fruit, Farmhouse Chutney,
Stone Ground Mustard, Fresh
Baguette

SNACKS

POPCORN	3
"Movie Theatre" Butter, Sea Salt	
HOUSE PICKLE SPEARS	5
Dill, Garlic, Hot Chilis	
MARINATED FETA	5
Warm Pita, Olive Oil	
DEVILED EGGS	6
Bacon, Remoulade, Pickled Onion	
HOUSE CUT FRENCH FRIES	5
Roasted Garlic Aioli*	
ROASTED RED PEPPER & ALMOND DIP	7
Warm Pita, Seasonal Vegetables, Olive Oil	

STARTERS

CARAMELIZED BRUSSELS	9
Maple Buffalo Sauce, Crispy Shallots, Parmesan	
BUTTERMILK FRIED CALAMARI	12
Crispy Broccoli Rabe, Lemon, Chorizo Aioli	
HOT DATES	9
Bacon-Wrapped, Feta, Maple Balsamic	
INDO POUTINE	10
Fries, Garlic Cheese Curds, Guinness Gravy	
P.E.I. MUSSELS	11
Chorizo, Arugula, Grainy Mustard Cream Sauce, Toast	
FRIED CHICKEN WINGS	12
Chili-Rubbed, Grilled Lime, Green Goddess Dressing	

TACOS

Queso Fresco, Corn & Pineapple
Salsa, Sour Cream, Corn Tortilla

CHOICE OF:

**BEER & CHILE BRAISED CHICKEN
SEARED SHRIMP
GRILLED AVOCADO**

\$5 EACH 3 FOR \$13

DINNER

MAC & CHEESE	14
Smoky Bacon Bread Crumbs	
ADD ASPARAGUS	2
ADD BRAISED CHICKEN	3
RISOTTO PRIMAVERA	18
Asparagus, Heirloom Cherry Tomatoes, Corn, Parmesan	
FISH & CHIPS	16
Beer Battered Cod, Fries, Tartar Sauce, Herbs, Lemon	
PAN ROASTED SWORDFISH	24
Roasted Fingerlings & Arugula Salad, Red Quinoa, Asparagus, Romesco	
BANGERS & MASH	16
Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	
BUTTERMILK FRIED CHICKEN	19
Creamed Spinach, Griddled Biscuit, Maple Red Hot	
STEAK TIPS*	22
Bourbon-Mustard Tenderloin*, Garlic Mashed, Watercress Crispy Shallots	

SOUP & SALAD

WATERMELON GAZPACHO	8
Marinated Feta, Grilled Corn, Crispy Tortilla Strips	
FRENCH ONION SOUP	10
Gruyere, Toasted Baguette	
LOCAL MIXED GREENS	8
Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette	
CAESAR	8
Romaine, Parmesan, Brioche Croutons, Lemon-Garlic Caesar	
BABY SPINACH	11
Smoky Bacon, Vermont Goat Cheese, Toasted Almonds, Dried Cranberries, Green Goddess	
ADD GRILLED CHICKEN	6
ADD GRILLED SHRIMP	10
ADD GRILLED SWORDFISH*	13
ADD STEAK TIPS*	12

SANDWICHES

Served with House Dill Pickle Spear and
Choice of House Cut Fries or Mixed Greens

BUTTERMILK FRIED CHICKEN SANDWICH	14
Hot Maple Mustard, Garlic Aioli, Lettuce, Tomato, Brioche	
CROQUE MONSIEUR	14
Brown Sugar & Mustard Roasted Ham, Gruyere, Mornay, Iggy's Francese	
ROASTED MUSHROOM PANINI	13
Boursin Cheese, Farmhouse Chutney, Caramelized Onions, Iggy's Francese	
VEGGIE BURGER	13
Sweet Potato, Chickpea, Arugula, Remoulade, Multigrain Bun	
INDO CHEESEBURGER*	15
Cheddar, Roasted Garlic Aioli*, Charred Red Onion, Lettuce, Tomato, Brioche Bun	
ADD FRIED EGG	2
ADD APPLEWOOD BACON	3

SIDES

SAUTÉED ASPARAGUS	7
EVOO ROASTED BRUSSELS	7
ROASTED GARLIC MASHED	6
SIMPLE MESCLUN GREENS	5
GARLIC BROCCOLI RABE	7
CREAMED SPINACH	7

* These items are served raw or undercooked or may be cooked
your specifications. Consuming raw or undercooked meat, poultry,
seafood, shellfish or eggs may increase risk of foodborne illness.
Please inform your server if anyone in your party has a food allergy.