

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

MEZE PLATE 15

Lemon Garlic Hummus, Roasted Red Pepper & Almond Dip, Marinated Feta, Warm Pita, Crudite

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	
STREET CORN	7
Grilled Corn, Queso Fresco, Remoulade, Lime	
DEVILED EGGS	6
Bacon, Remoulade, Pickled Onion	
HOUSE CUT FRENCH FRIES	5
Roasted Garlic Aioli*	

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, 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 ZUCCHINI

\$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 SALMON*	24
Roasted Fingerlings & Arugula Salad, Red Quinoa, Asparagus, Romesco	
BANGERS & MASH	16
Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	
CHICKEN BASIL ALFREDO	18
Grilled Chicken, Heirloom Tomatoes, Parmesan, Basil Cream	
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	
CAPRESE	11
Heirloom Tomatoes, Arugula, Fresh Mozzarella, Basil, Balsamic	
ADD GRILLED CHICKEN	6
ADD GRILLED SHRIMP	10
ADD GRILLED SALMON*	12
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

GRILLED ASPARAGUS	7
EVOO ROASTED BRUSSELS	7
ROASTED GARLIC MASHED	6
SIMPLE MESCLUN GREENS	5
GARLIC BROCCOLI RABE	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.