

LOCAL & SEASONAL

EAST COAST
OYSTERS*ON THE HALF
3 EA 16 ½ DOZ

Served with Mignonette,
Classic Cocktail Sauce, Lemon

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
Honey Butter, Sea Salt	
HOUSE PICKLE SPEARS	5
Dill, Garlic, Hot Chilis	
DEVILED EGGS	6
Bacon, Remoulade, Pickled Onion	
BLACK BEAN HUMMUS	6
Tahini Yogurt, Crispy Chickpeas, Warm Pita	
HOUSE CUT FRENCH FRIES	5
Roasted Garlic Aioli*	

STARTERS

CARAMELIZED BRUSSELS	9
Maple Buffalo Sauce, Crispy Shallots, Parmesan	
ARANCINI	9
Smoked Gouda, Cheddar, Honey, Parmesan, Marinara	
HOT DATES	9
Bacon-Wrapped, Boursin, 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, Scallions, Hot Maple Mustard	
BRAISED PORK TACOS	10
Queso Fresco, Corn & Pineapple Salsa, Sour Cream	

DINNER

MAC & CHEESE	14
Smoky Bacon Bread Crumbs	
Add Roasted Mushrooms	2
Add Braised Pork	3
SWEET POTATO GNOCCHI	18
Caramelized Brussels Sprouts, Cauliflower, Kale, Lemon Parmesan Cream	
FISH & CHIPS	16
Beer Battered Cod, Fries, Tartar Sauce, Herbs, Lemon	
PAN ROASTED SALMON*	22
Chorizo & Sweet Potato Hash, Bell Peppers, Roasted Cauliflower, Grainy Mustard Cream Sauce	
BANGERS & MASH	16
Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	
CHICKEN MILANESE	19
Roasted Mushrooms, Tuscan Kale, Goat Cheese Polenta, Sherry Maple Jus	
STEAK TIPS*	22
Bourbon-Mustard Tenderloin*, Garlic Mashed, Watercress	

SOUP & SALAD

SWEET POTATO SOUP	8
Coconut Curry, Toasted Pepitas	
FRENCH ONION SOUP	10
Gruyere, Toasted Baguette	
LOCAL MIXED GREENS	8
Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette	
CAESAR	8
Romaine, Shaved Brussels, Parmesan, Brioche Croutons, Lemon-Garlic Caesar Dressing	
TUSCAN KALE	11
Roasted Cauliflower, Farro, Dried Cranberries, Toasted Walnuts, Cider Vinaigrette	
ADD GRILLED CHICKEN	6
ADD SEARED 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 APPLEWOOD BACON	3
ADD FRIED EGG	2

SIDES

SAUTÉED MUSHROOMS	7
EVOO ROASTED BRUSSELS	7
ROASTED GARLIC MASHED	6
SIMPLE MESCLUN GREENS	5
GARLIC BROCCOLLI RABE	7
GOAT CHEESE POLENTA	6