

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

MEZZE PLATE 16

Lemon Garlic Hummus, Carrot
& Chickpea Salad, Marinated
Feta, Warm Pita, Vegetables

PLOUGHMAN'S PLATTER 15

Brown Sugar & Mustard
Roasted Ham, Irish Cheddar
Cheese, Deviled Eggs,
Seasonal Fruit, Farmhouse
Chutney, Stone Ground
Mustard, Baguette

SNACKS & SIDES

POPCORN	3
"Movie Theatre" Butter, Sea Salt	
HOUSE PICKLE SPEARS	5
Dill, Garlic, Hot Chilis	
DEVILED EGGS	6
Bacon, Remoulade, Pickled Onion	
HOUSE CUT FRENCH FRIES	5
Roasted Garlic Aioli*	
CARAMELIZED CAULIFLOWER	7
ROASTED GARLIC MASHED	6
SIMPLE MESCLUN GREENS	5
GARLIC BROCCOLLI RABE	7
GRILLED ASPARAGUS	7
PARMESAN POLENTA	7

STARTERS

CURRIED CAULIFLOWER	9
Curry Roasted Cauliflower, Golden Raisins, Toasted Walnuts, Tahini Yogurt	
BUTTERMILK FRIED CALAMARI	12
Cherry Peppers, Lemon, Basil Aioli*	
GRILLED STREET CORN	9
Queso Fresco, Cilantro, Remoulade, Lime	
INDO POUTINE	10
Fries, Garlic Cheese Curds, Guinness Gravy	
P.E.I. MUSSELS	13
Chorizo, Garlic, Mustard Cream, Grilled Bread	
MAPLE BUFFALO WINGS	12
Gorgonzola Cheese, Celery	
NOE'S NACHOS	12
Seasoned Tortilla Chips, Queso con Crema, Cheddar, Pico de Gallo, Sour Cream	
ADD ROASTED PORK	3

DINNER

MAC & CHEESE	14
Smoky Bacon Bread Crumbs	
ADD BABY SPINACH	2
ADD ROASTED PORK	3
ZUCCHINI NOODLES	18
Snow Peas, Baby Spinach, Cherry Tomatoes, Parmesan, Sunflower Pesto Cream	
ADD GRILLED CHICKEN	6
FISH & CHIPS	16
Beer Battered Cod, Fries, Tartar Sauce, Herbs, Lemon	
PAN ROASTED SALMON*	24
Roasted New Potatoes, Spring Radish, Baby Spinach, Mustard Vinaigrette	
BANGERS & MASH	16
Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	
STATLER CHICKEN	21
Grilled Asparagus, Parmesan Polenta, Mushroom Cream Sauce, Spring Herb Salad	
STEAK TIPS*	22
Bourbon-Mustard Tenderloin*, Garlic Mashed, Baby Watercress Crispy Shallots	

SOUP & SALAD

CORN CHOWDER	8
Applewood Smoked Bacon, Potatoes, Scallions	
FRENCH ONION SOUP	10
Gruyere, Toasted Baguette	
LOCAL MIXED GREENS	8
Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette	
WEDGE SALAD	12
Boston Bibb Lettuce, Applewood Smoked Bacon, Cherry Tomatoes, Toasted Walnuts, Pickle Red Onion, Gorgonzola Dressing	
STRAWBERRY & ARUGULA	12
Vermont Goat Cheese, Pistachios, Strawberry & Poppy Seed Vinaigrette	
ADD AVOCADO	3
ADD GRILLED CHICKEN	6
ADD GRILLED SALMON*	12
ADD STEAK TIPS*	12
ADD GRILLED SHRIMP	10

SANDWICHES

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

BUTTERMILK FRIED CHICKEN	14
Hot Maple Mustard, Garlic Aioli*, Lettuce, Tomato, Brioche	
PRESSED PORK	14
Roasted Pork, Gruyere, Caper & Cornichon Relish, Garlic Aioli*	
PRESSED VEGETABLE	14
Grilled Summer Veggies, Gruyere, Pickled Onion, Garlic Aioli*	
VEGGIE BURGER	13
Sweet Potato, Chickpea, Arugula, Remoulade, Multigrain Bun	
INDO CHEESEBURGER*	15
Cheddar, Roasted Garlic Aioli*, Charred Red Onion, Lettuce, Tomato, Brioche	
ADD FRIED EGG	2
ADD APPLEWOOD BACON	3
ADD AVOCADO	3
ADD GORGONZOLA	1