



Starters and Salads

Available 11:30am to Close

Caesar Salad 14

Gunn's Hill 5 Brother's Cheese, Double Smoked Bacon Lardon, Focaccia Crouton, Garlic Dressing
Add Grilled Chicken Breast 7

Baby Arugula 16

Apple Butter Vinaigrette, Black Pepper Pecan Pralines, Woolwich Chevre, Sweet Pickled Asparagus

Spring Potato Leek Chowder 12

Made in House Daily. Served with Green Peas, and Double Smoked Bacon Lardon

Gunn's Hill 5 Brother's Arancini 16

Risotto Balls Breaded and Lightly Fried with Sweet Tomato Pomodoro

Suggested pairing: Inniskillin Pinot Noir

Poutine 15

Twice Cooked Yukon Fries, Slow Roasted Chicken Gravy Curds, Fresh Herbs

Lemon Cumin Hummus Plate 15

With Extra Virgin Olive Oil, Fried Rosemary Flatbread, Crunchy Roasted Smoked Paprika Chickpea,
Marinated Olives and Pickles

Suggested pairing: Black Swan IPA

Sweet Potato Fries & Aioli 12

Maldon Salt, Peppercorn Medley Aioli

Tempura Shrimp Cocktail 16

Tempura Fried Shrimp, Tomato Chutney Cocktail Sauce

Suggested pairing: Creekside Sauvignon Blanc

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Updated April 22nd, 2022

Executive Chef Kyle Nichol

Lunch Menu

Available 11:30am to 4pm

Sides Include Yukon Gold Fries or Soup. Upgrade to Sweet Potato Fries or Caesar Salad for 3

Grilled Chicken and Brie 21

Herb Marinated Chicken Breast, Local Brie, Peppercorn Aioli, Red Onion Marmalade, Shredded Lettuce, Butter Toasted Ace Bakery Bun

Suggested pairing: Cave Spring Riesling

The Cheesiest Ever Grilled Cheese Sandwich 19

Provolone & Aged Cheddar, Caramelized Onions, Tomato Chutney, Garlic Butter Toasted House Baked Whole Wheat Bread
Add Smoked Bacon 4

Prime Rib Beef Dip Sandwich 25

Sliced Prime Rib of Beef, Cheddar & Provolone Blend, Caramelized Onions, Dijon Au Jus

Striploin Steak Frites 32

8 oz AAA Striploin Steak, Twice Cooked Yukon Gold Fries, House Made Steak Sauce, Crispy Onions
Add Shrimp 9
Add Mushrooms 7

Suggested pairing: Dreaming Tree Cab / Sauv

Dinner Menu

Available 4:30pm to Close

10 oz Grilled Striploin Steak 40

Dijon Au Jus, Crispy Onions, Champ Potatoes, Market Vegetable
Add Shrimp 9
Add Mushrooms 7

Suggested pairing: Dreaming Tree Cabernet Sauvignon

Roasted Salmon 32

House Made Mustard Glaze, Mushroom Barley Risotto, Market Vegetable

Suggested pairing: Inniskillin Pinot Noir

Grilled Chicken Parmesan 33

Herb Marinated Grilled Chicken Breast, Champ Potato, Sweet Tomato Ragu, Gunn's Hill 5 Brother's Cheese, Fresh Buffalo Mozzarella, Market Vegetable

Ricotta Gnudi 26

With Slow Roasted Cherry Tomato Ragu, Gunn's Hill 5 Brother's Cheese, Focaccia Garlic Bread, Fresh Herbs
Add Shrimp 9

Add Grilled Chicken Breast 7

Suggested pairing: Ruffino Lumina Pinot Gregio

Burgers and Classics

Available 1130am to Close

Sides Include Yukon Gold Fries or Soup. Upgrade to Sweet Potato Fries or Caesar Salad for 3

Classic Smash Burger 21

Double Decker Burger, Cheddar, Peppercorn Aioli, Lettuce, Tomato
Add Bacon 4 ~ Double Cheese 3 ~ Add Fried Egg 2

Suggested pairing: Beau's Lug Tread Lager

Steakhouse Style Smash Burger 22

Double Decker Burger, Cheddar, House Made Steak Sauce, Crispy Onions
Add Bacon 4 ~ Double Cheese 3 ~ Add Fried Egg 2

Haddock and Chips One Piece 21 ~ Two Piece 25

Apple Red Cabbage Slaw, House Made Tartar Sauce and Fresh Cut Yukon Gold Fries

Suggested pairing: Black Swan EPA

Chef's Daily Chalkboard Features ~ Market Price

Chef Kyle and His Kitchen Team Works Very Hard to Be Creative on a Daily Basis and Create Features for Lunch and Dinner! Be Sure to Check Them Out!

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