



STARTERS

BREAD

3 house made rolls
\$6


CALAMARI

flash fried
lemon roasted garlic & herb aioli
\$15

PORK RIBS

molasses lacquer, dry rubbed, roasted
corn, cilantro & lime salad
\$15

SEAFOOD CHOWDER

clams, shrimp, haddock, bacon
potato's, cream, dill, buttermilk biscuit
\$15
Add lobster \$8
 chowder~ gf bread is available, let your server know

SALAD

CAESAR SALAD

bacon bits, croutons, parmesan cheese
\$14

GREEN SALAD

tomatoes, cucumber, pickled red onion
apple cider vinaigrette
\$13

WEDGE SALAD

iceberg, crumbled blue cheese,
cherry tomatoes, crispy bacon, ranch
dressing, balsamic reduction
\$15

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

FISH & CHIPS

two pieces, Nine Locks dirty blonde beer
battered haddock, crispy fries, tartar, slaw
\$24

FISHCAKES

house made haddock cakes, green salad
green tomato chow chow
\$24

CHICKEN PASTA

cherry tomatoes, bacon, garlic,
white wine, cream
\$25
gluten pasta available add \$3

ON BREAD

CHOICE OF GREEN, CAESAR SALAD, FRIES
OR ONION RINGS *add \$2*
gluten free buns available add \$3

PULLED PORK

swiss cheese, whiskey BBQ sauce
\$19

CHEESEBURGER

cheddar, bacon, onion ring, burger sauce
\$20
MAKE IT A DOUBLE ADD \$5

VEGAN BURGER

black bean burger, guacamole, salted onions
chopped lettuce, tomato
\$18
MAKE IT A DOUBLE ADD \$5

BEEF BEAST

braised chuck flat, horseradish mayo, cheddar
cheese, au jus
\$23

MENU LEGEND



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.