



SNACKS

MARINATED OLIVES • \$5

HONEY ROASTED MIXED NUTS • \$6

ROSEMARY FOCACCIA WITH BUTTER • \$6
Housemade focaccia w/ whipped butter and chive

SAVORY HAND PIES • \$7 each

-Trout, leek + potato
-Curry, chickpea + spinach

CREAMY TOMATO SOUP • \$8/\$14 (v, gf)
with basil herb oil

BUTTERNUT SQUASH SOUP • \$8/14
warm winter spices balsamic reduction (v, gf)

POTTED PORK RILLETTES • \$18
whole grain mustard, cornichons + toast points

PLATES

WINTER GREENS + APPLE SALAD • \$19
Castelfranco + Trevisano lettuces, radicchio, fennel, pomegranate seeds, almonds and vin cotto (v, vgp, gf)

FRENCH ONION GRILLED CHEESE • \$17
Gruyere + Provolone cheese, French onion style
caramelized onion with mixed greens

CHICKEN POT PIE • \$25
The creamy, cozy classic, in our house-made pastry crust served with mixed greens

SHEPHERD'S PIE • \$26
Traditional and savoury with stout braised lamb served with mixed greens (gf)

LOCAL MUSHROOMS AND POLENTA • \$26
Pan roasted King Trumpet, Maitake + Shiitaki mushrooms, delicata squash, mascarpone polenta (v,gf)

BANGERS & MASH • \$26
House made herbed lamb sausage and mashed potatoes with caramelized onion gravy (gf)

PORK RAGU MAFALDE • \$28
Fresh handmade pasta, braised pork shoulder, rich tomato and bell pepper sauce + grated pecorino

SIDES

SMASHED FINGERLING POTATOES • \$7
fried, tossed in herbs with garlic aioli (v,vgp,gf)

ROASTED PARSNIPS • \$7
brown butter + toasted hazelnuts (vgp, gf)

TOSSED GREEN SIDE SALAD • \$5 (vg, gf)

v=vegetarian, vg=vegan, gf=gluten free, vp=vegetarian possible

- PLEASE PLACE YOUR ORDER AT THE BAR -