

Dinner Menu

Available from 4pm - close

Appetizers

Soup of the Day Ask Server for Details	\$9	Charcuterie Board ^{GF}	\$23
French Onion Soup [🍷] Beer Base & Red Wine Beef Broth Swiss Cheese Crouton	\$12	Crostini Bruschetta Mixed Olives Grapes Prosciutto Hummus Tzatziki Herbed Goat Butter Mixed Crackers	
Fried Calamari Flour Batter Seasoning Chipotle Aioli	\$14	Baked Brie [🍷] Brie Rosemary Honey Sweet Jelly Crostini	\$13
Coconut Shrimp and Chili Sauce Coconut Batter Shrimp Sweet Chili Sauce	\$15	Sweet Chili Chicken Bites Chicken Panko Sweet Chili Sauce Sesame Seeds Cucumbers Lettuce Wontons	\$15
Shrimp Pernod Shrimp Pernod Liqueur Cream	\$18	Pesto Bruschetta [🍷] Crostini Pesto Tomatoes Basil Onions Parmesan Cheese	\$11
Oysters Fresh 6 each	\$18	Kale Chips [🍷] Kale Chips Chili Powder	\$9
Tuna Tartar Tuna Onions Roasted Red Pepper Jam Cucumber Radish	\$22	Vegan Tofu Dip [🍷] Marinated Tofu Vegan Sriracha Dip	\$14
Duck Poutine Fries Cheese Curds Gravy Duck	\$19	Cheese Dip [🍷] Cheese Artichoke Spinach Crostini Spice	\$15

Salads

Whole Earth Salad ^{GF} [🍷] Cranberries Sunflower Seeds Seven Grain Medley Mixed Legumes Cilantro Lime Vinaigrette Feta Cheese	\$19	Duck Salad Duck Tomatoes Mixed Greens Red Onion Goat Cheese Dried Cranberries Mandarin Orange Orange Rosemary Dressing	\$25
Niçoise Salad Tuna Greens Kalamata Olives Tomatoes Green Beans Radish Potatoes Anchovy Sherry Dijon Vinaigrette Quail Egg	\$23	Grilled Steak Salad Striploin Goat Cheese Spinach Cherry Tomatoes Red Onion Fingerling Potatoes Balsamic Dressing	\$26
Avocado Cucumber Salad ^{GF} [🍷] [🍷] Avocado Cucumber Sweet Potato Carrots Radish Tomatoes	\$17	Massaged Kale Salad [🍷] Baby Kale Cranberries Sliced Almonds Goat Cheese Cranberry Poppseed Vinegar Dressing Red Onion	\$17

Wine Wednesdays 9am-11pm

6oz \$6, Flights \$12, Bottles \$25



Main Dishes

Moules & Frites Leek & Roasted Garlic Cream	\$18	Vegan Coconut Lentil Curry ⑤ Coconut Curry Sweet Potato Aztec Rice Blend Kale	\$19
Steak Frites NY Striploin Peppercorn Demi-Glaze	\$29	Maple Glazed Lamb Shank Wild mushroom Red Wine Demi-Glaze	\$28
Seafood Pasta Spaghetti Cream Garlic Mussels Shrimp Scallops	\$26	Brandy Sage Chicken Grilled Chicken Brandy Sage Cream Roasted Potatoes Seasonal Vegetables	\$24
Beef Bourguignon Beef Potato Carrots Wine Sauce Pearl Onions Mushrooms Bacon	\$26	Baked Salmon Salmon Fillet Herbed Rice Dill Capered Hollandaise Grilled Asparagus Sautéed Mushrooms	\$26
Vegan Tofu Power Bowl ⑤ ⑥ Lettuce Tofu Chickpeas Black Beans Carrots Avocado Ancient Grain Sweet Potato Onions	\$22	Seared Scallops with Citrus Quinoa & Almonds Quinoa Blend Asparagus Tomato Mandarin Orange Almonds	\$28

Sandwiches

Served with your choice of French fries or house salad.

Roasted Chicken Club Chicken Bacon Tomatoes Cheddar Aioli Lettuce Ciabatta Loaf	\$18	Avocado & Sweet Potato Wrap ⑥ Avocado Sweet Potato 7 Grain Quinoa Cucumbers Aioli Lettuce	\$17
Savoy Burger Triple Cream Brie Onions Bacon Aioli Tomatoes Lettuce Brioche Burger Bun	\$18	Caprese Sandwich ⑥ Tomatoes Mozza di Bufala Pesto Spring Mix Blend Balsamic Reduction Baguette	\$18
Veggie Burger ⑥ Beyond Beef Lettuce Onions Tomatoes Brioche Burger Bun	\$19	Blackened Chicken Sandwich Chicken Breast Cajun Seasoning Nut Butter Roasted Red Pepper Jam Tomatoes Red Onion Lettuce Brioche Burger Bun	\$18
Smoked Salmon BLT Salmon Red Onions Bacon Tomatoes Cucumbers Aioli Baguette	\$16		

Desserts

Crème Brûlée Fresh Berries	\$9	NY Cheesecake Wild Berry Compote	\$9
Chocolate Cake	\$9	Chocolate Souffle With Almond Infused Custard	\$9

Parties over the size of 8 will have an auto gratuity of 18%