



TAKE AWAY

STARTERS

HOUSE MADE BREAD • 6 • 11

stout sourdough, canadian flour, served with charred leek butter

HOUSE FRIES • 7 • 12

house cut kennebec fries served with garlic horseradish aioli

OLIVES AND HUMMUS • 16

chili citrus marinated olives, cashew hummus, house made sesame flatbread

PRAWN COCKTAIL • 21

8 chilled poached prawns, horseradish cocktail sauce, lemon

CRISPY PORK BELLY • 16

chili lime gastrique, pickled apples, cilantro, green onion, toasted sesame

POLENTA BITES • 15

shredded potato, ancho chili, nutritional yeast, served with roasted pepper aioli

BEETS AND BURRATA • 25

variations of beet, ontario burrata, spiced apple puree, thyme, honey almonds

BABY ROMAINE CAESAR • 11 • 19

whole romaine hearts, herb rye crisps, lemon, parmesan, lemon caesar dressing

avocado • 4 herb chicken breast • 11 chilled prawns • 12 seared scallops • 20
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CHARRED SQUID • 21

marinated humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

CASUAL FARE

COX BAY CHOWDER • 16 • 25

smoked kelp cream, lingcod, smoked steelhead, crispy mussels, fennel, celery, corn, potato, dill, green onion, focaccia

MUSHROOM RISOTTO • 21

carnaroli rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan
seared scallops • 20
herb chicken breast • 11

STEAK FRITES • 38

7oz sirloin steak, blue cheese roasted garlic butter, demi, house fries, arugula, mustard vinaigrette, crispy garlic demi

CRISPY CHICKEN SANDWICH • 24

crispy buttermilk chicken, house hot sauce shaved lettuce, dill pickles, parmesan ranch, house fries
caesar salad • 3

FLATBREADS

SOPPRESSATA & OLIVES • 22

spicy soppressata salami, castelvetro olives, fior di latte cheese, basil parmesan, tomato sauce, balsamic reduction

MARGHERITA • 19

fior di latte cheese, basil parmesan, tomato sauce

BBQ CHICKEN • 22

smoked chicken, bacon, banana peppers, cheddar & mozzarella cheese, tomato bbq sauce

gluten free • 2 dairy free cheese • 1
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