



TO SHARE

FOREST AND FIELD MUSHROOMS

Dark Rosemary Demi Cream | Lindell's Hip Hop Cheese | Espresso Salt | Brown Butter Baguette \$13

FRITTURA MISTA

Shrimp | Scallop | Calamari | Heritage Vegetables | Salted Lemon Chipotle Dip \$17

ROASTED BRUSSEL SPROUTS

Asiago | Double Smoked Bacon | Date Molasses Relish \$15

TUNA TACOS

Orange Slaw | Wonton Crackers | Mango Relish | Cilantro Lime Cream \$18

OCEAN COCKTAIL

Vanilla Poached Prawns | One Sided Scallops | Brined Mussels | Marie Rose Sauce \$16

SMASHY SLIDERS

CAB | Aged Cheddar | Diner Onions | Mushrooms | Mac Sauce \$15

TRUFFLE FRIES **VEG**

Asiago | Black Garlic Aioli \$14

VEGAN FRITES **v**

Hearts of Palm | Za'atar Fry Sauce \$12

LARDER BOARD

Prosciutto | Urban Cheeses | Cured Salmon | House Mustard | Olives | Crostini \$22

POURHOUSE NACHOS

Caramelized Onions | Banana Peppers | Maple Bacon \$18

WINGS & RIBS **DF**

Whole Wings | Side Ribs | Gochujang \$16

ORANGE SPICED DUCK CARNITAS

Citrus Slaw | Avocado Crème Fraiche \$16

ODDS AND SODS

THE CHOWDER

Shrimp | Scallop | Salmon | Haddock | Mussels | Cream \$16

SOUP OF THE MOMENT

Ever-Changing | Always Delicious \$8

CAESAR SALAD

Confit Garlic Dressing | Asiago | Maple Bacon \$14

SUMMER SALAD **VEG**

Strawberries | Smashed Wontons | Citrus Goat Cheese | Spiced Pecans | Mango Vanilla Vinaigrette \$16

CAPRESE SALAD **GF/VEG**

Very Local Basil | Best Tomatoes | Fresh Mozzarella | Pomegranate Balsamic Reduction | Good Salt \$16



HANDHELDS

CRISPY FISH SANDWICH

Local Haddock Loin | House 'MAC' Sauce | Quick Pickle | Brioche Bun | Choice of Side \$19

THE BURGER

Certified Angus Beef | Cheddar | Lettuce | Tomato | Pickle | Choice of Side \$18

GRILLED PORTOBELLO SANDWICH **VEG**

Arugula | Roasted Tomatoes | Asiago | Garlic Olio | Sourdough | Vegan Fries \$18

GRILLED TURKEY CLUB **DF**

Brined Turkey Breast | Smoked Bacon | Lettuce | Tomato | Choice of Side \$18

ENTRÉE

SEAFOOD STEW **DF**

Tomato Tarragon Broth | Local Haddock Loin | Steamed Mussels | Shrimp | Scallops | New Potatoes
Charred Corn | Variegated Vegetables \$27

GRILLED SKIRT STEAK

Tobacco Onions | Bacon Brussel Sprouts | Variegated Carrots | Pressed Fingerlings
Herb Steak Butter \$32

FISH AND CHIPS **DF**

Garrison Beer Batter | Local Haddock | Hand Cut Fries | Tartar \$22

VEGETABLE 'PASTA' **GF**

Roasted Mushrooms | Oven Dried Tomatoes | Fresh Peas | Phil's Pesto **v** Add a Splash of Cream **VEG** \$29

ROASTED FAROE ISLAND SALMON **GF**

Apricot Rum Cream | Leeks | Beluga Lentils \$33

"This is our relationship with the world, through our food and the local purveyors who support it."
Chef Simms