



Lunch Menu

Featured Homemade Soup – created daily, served with bread and butter - 12

Roasted Carrot Salad - coriander, walnuts, sharp cheddar, sherry vinaigrette - 16

Winter Greens Salad - crispy chickpeas, red beets, pickled cranberry and sour beer dressing - 16

Beet Salad – candied walnuts, arugula, goats cheese, honey oregano vinaigrette - 14

Classic Caesar Salad – romaine, bacon, parmesan, crouton - 14

Add steak, chicken, or falafel - 5

Ploughmans Platter for Two – local cheese, house terrine, local charcuterie, beer mustard, pickles - 25

Mussel Frites – bacon and horseradish cream - 18

Braised Duck Poutine – duck gravy, Quebec cheese curds, pickled onion, house cut fries – 15

Vegan Chickpea Burger – charred lemon, smoked paprika veganiase, root vegetable slaw, gluten-free bun - 19

Brew Burger – Bell beef, lettuce, tomato, pickle, stout cheddar caramelized onion ketchup – 21

Grilled Chicken Wrap – roasted red pepper spread, arugula, tomato – 20

Bacon and Egg – Scarred citrus and scallion egg salad, crispy Tabasco pork belly, grilled – 20

All sandwiches and burgers served with greens or house cut fries

