

SHAREABLES

FOURTH LOCK FRIES *V*

house cut fries tossed in our signature spice, feta, fried jalapeños, scallions, balsamic & garlic aioli / 15

SALT COD CAKES OUR WAY

potatoes, onions, celery, roasted red pepper & capers served over smoked salmon & lemon dill aioli / 19

NACHOS *V*

house fried & seasoned tortilla chips, tomato pesto bruschetta, cheese, fried jalapeños, scallions, garlic aioli & balsamic / 22
-add chicken, beef or pulled pork / 7

CHARCUTERIE *GFO*

selection of local & international cheeses, cured meats & preserves, crostini / 28

HADDOCK BITES

fresh haddock, cajun flour, lemon & dill aioli / 16

BRUSCHETTA *GFO / V*

herb whipped feta & ricotta, cherry tomatoes, evoo, balsamic, fresh basil & crostini / 19

POLENTA & BRISKET *GFO*

crispy polenta fries, slow braised beef & mushrooms, demi cream & parmesan / 20

THE DIP *GFO / V*

cajun grilled corn & jalapeños, three cheese blend, lime crema, chips & naan / 18

CHOWDER *GFO*

made to order with fresh haddock, scallops, shrimp & mussels in a signature cream broth, crostini / 14

SOUP market price

chef's ever changing kettle, served with crostini

WINTER SALAD *GF / V*

goat cheese & blueberries, apples, mixed greens, cherry tomatoes, red onion & walnuts, house made blueberry balsamic vinaigrette / 18

CAESAR *GFO / VO*

romaine hearts, garlic aioli, bacon, croutons, parmesan & fried capers / 16

MAINS

STEAK BOARD market price

always fresh, hand cut premium beef, served with chef's potatoes, rich port demi, vegetables & crispy leeks *GFO*

CHICKEN *VO*

japanese curry, carrots, onions, potatoes, sticky rice, steamed bok choy & naan / 25

FISH *GF*

pan fried fresh local haddock fillet, served with chef's potatoes, vegetables & herb butter / 24

BURGER *GFO / VO*

grass fed beef, smoked white cheddar, crispy prosciutto, brioche bun, garlic aioli, bbq sauce, crispy leeks & garden greens / 23

PULLED PORK *GFO*

in-house smoked pork shoulder, bbq sauce, brioche bun, crunchy mustard & pickles / 21

FISH & CHIPS

lightly battered fresh local haddock fillet, served with house cut fries & house made tartar / 17 / 22

SEAFOOD LINGUINE *GFO*

fresh variety of local seafood, sautéed in garlic & white wine, tossed in your choice of our signature garlic cream or house marinara, parmesan & crostini / 30

BAKED ORECCHIETTE *GFO / VO*

dry cured chorizo, chicken, mushrooms, scallions, layered in béchamel and garlic tomato sauce, fresh parmesan & crostini / 25

VEGAN *GF / V*

olive oil & herb roasted cauliflower steak, sautéed mushrooms & onions, served over parsnip purée, vegetables and balsamic drizzle / 22

CHICKEN PIZZA *GFO / VO*

tomato bbq sauce, crispy chicken, cherry tomatoes, mozzarella and parmesan, , sweet house pickles, sriracha aioli drizzle / 21

CHORIZO PIZZA *GFO / VO*

tomato sauce, stewed sweet peppers, dry cured chorizo, mushrooms, pickled red onion, mozzarella, chili honey / 22

Please don't hesitate to ask your server about possible allergy & dietary accommodations, side substitutions and add-ons

COCKTAILS

2oz / 15

THE THOMAS

raspberry vodka, fresh berries, lemon juice, simple, prosecco

THE WILLIAM

rye whiskey, limoncello, lemon juice, cola

THE FLETCHER

brandy, simple, cran juice, cranberries & blueberries, lemon, cinnamon & rosemary, topped with our Rosé

THE MILLER

vanilla vodka, butterscotch, coffee & cream liqueur, fresh brewed coffee & simple

THE GRAND

tequila, campari, sweet vermouth, simple, lemon juice

THE CHARLES

cream, chocolate & peppermint liqueur, vanilla vodka, simple, candy cane

WHITE WINE

	5oz	8oz	BTL
Il Padrino - PG / ITA	9	13	40
La Delizia - PG / ITA	11	16	42
Santa Rita - SB / CHIL	11	16	42
DMZ - CHARDONNAY / SA	13	18	48
Tidal Bay / NS	13	18	48
Sierra Enmedio - ROSÉ / ESP	11	16	42
Itinera - PROSECCO / ITA	13	18	48
NOVA 7 / CANADA	13	18	48

RED WINE

	5oz	8oz	BTL
Il Padrino - MERLOT / ITA	9	13	40
Chakana - MALBEC / ARG	12	17	45
Noble Vines - CS / USA	13	18	48
Caparzo - SANGIOVESE / ITA	12	17	45
Louis Latour - PN / FR			75
Zenato - RIPASSA / ITA			65
Campo Viejo - RIOJA RESERVA / ESP			55

TAPPED

16oz / 10

NINE LOCKS - DIRTY BLONDE / IPA / FRIG OFF
GOOD ROBOT - LAGER / IPA
TWO ISLANDS - RED ALE
CHAINYARD - FOUNDATION CIDER
ROTATING LOCAL TAP

BOTTLED & CANNED

COORS LIGHT / KEITHS / CANADIAN /
GOOD ROBOT ULTRA / CORONA - 7

GUINNESS / ERDINGER WEISSEN - 9
ERDINGER ALKOHOLFREI / 8
MONGOZO *GF* PILSNER - 8

SWEETS

TIRAMISU CHEESECAKE / 8

vanilla bean cheesecake, espresso & coffee liqueur steeped lady fingers

WARM APPLE ALMOND CAKE / 8

warm almond sponge cake with spiced apples, served with vanilla ice cream & caramel drizzle

BLACK FOREST MOUSSE / 8

dark cherry compote, kirsch soaked chocolate cake & rich chocolate mousse
GF

TRIO / 18

one of each of our delicious,
in - house made desserts

AFTER DINNER

&

OTHER DRINKS

COFFEE, TEA, CAPPUCCINO, LATTE,
SPECIALTY COFFEE

COGNAC, SINGLE MALT, BOURBON,
AGED RUM, PORT, LIQUEUR

POP, JUICE, ICE TEA, LEMONADE,
SPARKLING WATER