



STARTERS

CHICKEN POUTINE

french fries topped with chicken gravy,
cheese curds, chopped chicken, and crème fraiche. 14

BRISKET BURNT ENDS

served with white toast points and house escabeche. 16

SPANISH STEAMED CLAMS AND MUSSELS

sautéed chorizo, mussels, clams, garlic, and
shallot steamed in a Spanish stock. 25

ENTRÉES

HONEY FRIED CHICKEN DINNER

served with mashed potatoes and seasonal chef vegetables. 23
add gravy upon request.
add side of mac n' cheese +4

BRAISED BEEF SHORT RIB

stewed together with red wine + potatoes, carrot,
onions, and celery. served with charred broccolini. 36

BLACKENED SWORDFISH

grilled with blackening spice served with sweet
potato mash and southern style collared kale. 26

