

DINNER

TO START

Roasted Cauliflower Soup (V) GF Available \$14
three cheese croquette, toasted cashews, chilli oil

Truffle Fries (NF) \$12
fresh cut fries, truffle essence, aged Reggiano Parmesan cheese, roasted garlic aioli

Sandbanks Wings (NF) \$18
1 lb house breaded wings, choice of sauce; Cajun butter, gar par (Caesar dressing & Reggiano Parmesan), Buffalo hot or Tubbs BBQ sauce

Bruschetta (V, NF) \$16
balsamic marinated Roma tomatoes, artisanal baguette, Grana Padano, balsamic reduction

Grilled Yakitori Chicken Skewers (DF, NF) GF Available \$19
Return to Earth chicken thighs, maple soy glaze, scallion aioli, kohlrabi slaw, crispy lotus chips, toasted sesame seeds

SALADS

Beet Salad (V, GF) \$22
heritage mixed greens, citrus vinaigrette, red beet crema, chèvre, candied walnuts, candy cane roasted beets, pickled formanova beets, snow sweet apple's

Caesar Salad (NF) \$17
romaine lettuce leaves, kale leaves, housemade caesar dressing, applewood smoked bacon, Reggiano Parmesan, crispy capers, baked crostini's

Add-Ons:
Grilled Chicken \$7
Grilled Shrimp \$12

HANDHELDS

Fried Chicken Sandwich (NF) \$22
breaded chicken breast, everything ciabatta bun, sun dried tomato aioli, whipped goat cheese, baby rockets, fresh cut fries

HANDHELDS CONT'D

Isaiah Tubbs Burger (NF) \$24
certified Angus beef, brioche bun, cheddar cheese, applewood smoked bacon, house burger sauce, lettuce, tomatoes, pickles, fresh cut fries

Veggie Burger (V) \$21
garden burger patty, brioche bun, provolone cheese, adobo pepper sauce, lettuce, tomatoes, pickles, fresh cut fries

Substitute:
Side Caesar Salad \$2
Side House Salad \$2

PASTAS

Butternut Squash Gnocchi (V, NF) \$28
hand rolled gnocchi, Honey Wagon Farms butternut squash, sage infused brown butter, parsnip & leek purée, heirloom cherry tomatoes, gremolata, crispy sage, Reggiano Parmesan cheese

Calamari Putanesca (DF, NF) \$29
grilled calamari, linguine pasta, San Marzano tomato sauce, Kalamata olives, capers, heirloom cherry tomatoes, parsley

MAINS

Fish n Chips (NF, DF) \$22
beer battered haddock, Chef's remoulade, creamy coleslaw, fresh cut fries

Steak & Frites (NF) \$36
grilled AAA hanger steak, Beurre Maître D'Hôtel, fresh cut fries, roasted garlic aioli

Harrison's Pickerel (NF) GF Available \$37
lightly floured pan seared pickerel, poblano cream sauce, tomatillo salsa verde, crispy polenta, charred zucchini medley

Meadow Farms Lamb Shank (GF, NF) \$43
braised lamb shank, pomegranate red wine reduction, porcini mushrooms, Yukon gold & yam mashed, Chef's seasonal vegetables, buttermilk crispy onions

Chicken Supreme (GF, DF) \$36
North Indian brined chicken breast, pumpkin korma, saffron and barberry basmati rice, chopped almonds

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free



An automatic 20% gratuity will be added to parties of 10 and above.