

Shareables

BRUSCHETTA 18 GFO/V

grilled bread, feta & parmesan, tomato pesto mix, balsamic

BEEF & MUSHROOM TOAST 21 GFO/VO

red wine braised chuck, wild mushrooms & parmesan in a garlic cream, grilled bread

BRISKET & KIMCHI TACOS 17

in house smoked beef brisket, lime crema, house made kimchi & crispy leeks in a soft tortilla

FOURTH LOCK FRIES 14 V

house cut fries, feta, crispy jalapeños, balsamic, garlic aioli & green onion

SCALLOPS & PORK BELLY 22 GF

in house smoked pork belly, sweet chilli glaze, seared local scallops, cauliflower & parsnip purée, beet emulsion, green onions

NACHOS 20 V

house fried tortilla chips, tomato pesto mix, cheese, green onions, crispy jalapeños, garlic aioli & balsamic
add chicken / 7 add spiced beef / 5

CALAMARI 18

crispy hand cut squid, fried golden with house made spicy arrabiata sauce

CHARCUTERIE 28 GFO

local & international cheeses, cured meats, house preserves, grilled bread

BRIE DIP 18 GFO/V

baked double cream brie, house made cranberry sauce, grilled bread

CHOWDER 13 GFO

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

WINGS 18

one pound of crispy wings
-salt & pepper, medium, hot, bbq, sweet chili, honey garlic, ranch-

WINTER SALAD 16 GF/V

roasted beets, garden greens, toasted pecans, pickled red onions, goat cheese & lemon honey vinaigrette
add chicken / 7 add scallops / 14 add shrimp / 12

CAESAR SALAD 14 GFO/V

romaine hearts, bacon, crispy capers, house croutons & dressing, parmesan
add chicken / 7 add scallops / 14 add shrimp / 12

Mains

STEAK *market price* GF

*always changing & always fresh premium cuts served with chef's potatoes, red wine demi, house preserves & seasonal vegetables
add mushrooms or onions / 3 add scallops / 14 add shrimp / 12*

PORK SHANK 36 GF

sous vide, served with chef's potatoes, braised purple cabbage, dijon gravy, seasonal vegetables & crispy leeks

DUCK 34 GF

sous vide & seared Brome Lake duck breast, crispy skin, cherry cola glaze, served over wild mushroom risotto, parmesan, seasonal vegetables

FISH *market price* GFO

fresh local catch of the day, served with rice pilaf, cauliflower parsnip purée & seasonal vegetables

SEAFOOD PASTA 28 GFO

fresh local haddock, scallops, shrimp & mussels in our signature garlic cream or marinara, parmesan & grilled bread

HARVEST PASTA 21 V/GFO

*roasted vegetable medley, wild mushrooms & goat cheese in a signature marinara, served over toasted fregola
add chicken / 7 add scallops / 14 add shrimp / 12*

BURGER 21 V/GFO

*grass fed Atlantic beef patty, garden greens, whiskey bacon jam, melted brie, crispy prosciutto & garlic aioli
-grilled chicken or vegan burger available-*

FISH & CHIPS 16 / 21

fresh local haddock fillet, lightly battered, house cut fries & tartar

STEAK PIZZA 22 VO/GFO

sweet bbq sauce, marinated steak, mushrooms, green onions, peppers, mozzarella & sriracha aioli drizzle, topped with crispy leeks

CHICKEN PIZZA 20 VO/GFO

tomato sauce, sous vide chicken breast, roasted vegetable medley, cherry tomatoes, mozzarella & feta, balsamic drizzle

SIDES & SUBSTITUTIONS

house cut fries, rice pilaf, chef's potatoes, vegetables/4, fourth lock fries/5, caesar salad/5, winter salad/6

GF - GLUTEN FRIENDLY / GFO - GLUTEN FRIENDLY OPTION
V - VEGETARIAN / VO - VEGETARIAN OPTION

Wine & Beer

WHITE WINE	5oz	8oz	btl
<i>House Pinot Grigio / Italy</i>	10	14	40
<i>La Delizia Pinot Grigio / Italy</i>	11	16	42
<i>Santa Rita Sauvignon Blanc / Chile</i>	11	16	42
<i>DMZ Chardonnay / South Africa</i>	13	18	48
<i>Tidal Bay / NS, Canada</i>	13	18	48
<i>Sierra de Enmedio Rosé / Spain</i>	11	16	42
<i>Itinera Prosecco / Italy</i>	13	18	48

RED WINE	5oz	8oz	btl
<i>House Merlot / Italy</i>	10	14	40
<i>Chakana Malbec / Argentina</i>	12	17	45
<i>Noble Vines Cabernet Sauvignon / USA</i>	13	18	48
<i>Caparzo Sangiovese / Italy</i>	11	16	42
<i>Domaine Madone Beaujolais / France</i>			50
<i>Zenato Ripassa / Italy</i>			65
<i>Baron de Lay Rioja / Spain</i>			60

DRAUGHT ON TAP

*ask your server about the 8 local craft brews carefully picked to
complement our menu / 10*

IN THE BOTTLE

*Keith's 7 / Coors 7 / Canadian 7 / Michelob 7 / Corona 8 / Guinness 9 /
Mongozo GF Pilsner 9 / Erdinger Weißen 9 / Erdinger Alcohol Free 8*

Bar

2 OZ CRAFT COCKTAILS

THE THOMAS 14

*raspberry vodka, fresh raspberries & lemon juice, simple syrup,
prosecco*

THE CHARLES 14

amber rum, cassis, house made winter spice syrup, fresh lemon juice

THE WILLIAM 14

rye whiskey, limoncello, fresh lemon juice, cola

THE MILLER 14

*vanilla vodka, kahlua, butterscotch & cream liquor mixed with a freshly
brewed espresso & simple syrup*

THE GRAND 14

gin, st. germain elderflower, grapefruit juice, simple syrup, egg white

THE FLETCHER 14

tequila, cointreau, white cranberry juice, lime juice, coconut milk

-don't see a cocktail that calls your name? create your own, or request your favourite-

AFTER EIGHT

*our selection of bourbons, single malts, brandy, port,
liqueurs and premium liquors will surely satisfy your
craving for an after dinner drink - just ask your
server for suggestion*

FROM THE KETTLE & ALCOHOL FREE

espresso, cappuccino, latte, macchiato, tea, specialty coffee

*pepsi, diet pepsi, 7-up, ginger ale, root beer, ginger beer, soda, sparkling water,
orange juice, apple juice, cranberry juice, pineapple juice, grapefruit juice, ice tea, lemonade*

Desserts

*all of our desserts are home made with only
the freshest ingredients & lots of love*

WINTER BERRY CHEESECAKE 7

*creamy & rich with spiced vanilla,
berry compote & whipped cream*

STICKY TOFFEE PUDDING 7 ^{GF}

*warm & rich date cake, smothered in a luscious
toffee sauce, served with creamy vanilla ice cream*

CHOCOLATE TART 7

*tender and flaky hazelnut crust, whiskey orange
chocolate filling made with dark & milk chocolate,
whipped cream*

THE TRIO 17

try one of each
