

SHAREABLES

FOURTH LOCK FRIES *V*

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

CALAMARI

house cleaned and cut baby squid,
served with spicy arabiata sauce / 19

NACHOS *V*

house fried & seasoned tortilla chips, tomato
pesto bruschetta, cheese, fried jalapeños,
scallions, garlic aioli & balsamic / 22
-add chicken / 6

CHARCUTERIE *GFO*

selection of local & international cheeses,
cured meats & preserves, crostini / 32

CHICHARRÓN

airy, light & crispy fried chicken skins,
chili honey & scallions / 14

BRUSCHETTA *GFO / V*

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

BRISKET & CORNBREAD

in-house smoked brisket tossed in bbq sauce,
home made jalapeño cornbread / 20

THE DIP *GFO / V*

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

SHRIMP PIL PIL *GF*

grilled jumbo prawn marinated
in evoo, chilies, garlic & lime, crostini / 21

TACOS

in-house smoked pork belly, hoisin aioli, napa cabbage slaw,
thai chili glaze, flour tortilla, crispy fried won tons, lime / 19

SUMMER SALAD *GF / V*

garden greens, watermelon, pomegranate seeds, red onion,
cucumber, feta, pomegranate vinaigrette, sunflower seeds / 17

CAESAR *GFO / VO*

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

MAINS

STEAK BOARD market price *GF*

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

BRISKET BURGER *GFO*

in-house smoked brisket, crispy leeks, pickles, crunchy
mustard aioli, house cut fries / 21

FISH *GF*

cajun spiced & pan fried fresh local haddock fillet, rice pilaf,
summer succotash & pineapple strawberry salsa / 26

BURGER *GFO / VO*

grass fed Alantic beef, melted feta, garden greens, crispy
prosciutto, crispy jalapeños, garlic aioli & balsamic,
house cut fries / 22

PEPOSO *GF*

slow braised beef cheek, chianti reduction,
fingerling potatoes & vegetables / 39

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

BEEF PACCHERI *GFO*

slow braised beef pulled over cream demi, mushrooms, crispy
leeks, scallions, parsley & fresh shaved parmesan / 25

VEGAN *GF / V*

grilled cabbage steak, lemon herb butter,
roasted red pepper coulis, rice pilaf / 20

MARGHERITA PIZZA *GFO / V*

tomato sauce, fresh buffalo mozzarella, fresh basil,
balsamic & basil oil / 22

MEAT PIZZA *GFO / VO*

tomato sauce, pepperoni, bacon, genoa, mozzarella,
caramelized onions & chili honey drizzle / 23

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