

SHAREABLES

FOURTH LOCK FRIES ^{*V*}

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

NACHOS ^{*V*}

house-fried & seasoned tortilla chips,
tomato pesto mix, cheese, fried jalapeños,
scallions, garlic aioli & balsamic / 23
-add chicken or pulled pork / 6

MUSHROOM TOAST ^{*GFO / V*}

butter & herb roasted wild mushrooms,
garlic parmesan cream, toasted ciabatta / 18

BURRATA BRUSCHETTA ^{*GFO / V*}

fire roasted cherry tomatoes, parmesan, fresh burrata,
cracked pepper & sea salt, balsamic, garlic crostini / 24

SCALLOPS ^{*GF*}

pan seared colossal sea scallops, sweet pea purée,
crispy prosciutto crumble / 25

THE DIP ^{*GFO / V*}

baked brie, topped with house-made fig jam,
walnut crumble & honey drizzle, garlic crostini & naan / 21

SMOKED WINGS

house-smoked naked wings, fried crispy,
Korean style bbq sauce / 19

CHOWDER ^{*GFO*}

made to order with fresh haddock, scallops,
shrimp & mussels, in a creamy broth,
garlic crostini / 14 / 22

CHORIZO MUSSELS ^{*GFO*}

dry cured chorizo sausage, cherry tomatoes, scallions,
parsley & lemon, in a tomato broth, garlic crostini / 19

SOUP DU JOUR ^{*GFO*}

ask your server about our delicious, always fresh,
home-made daily kettle, garlic crostini / 9 / 13

WINTER SALAD ^{*GF / V*}

garden greens, roasted beets, spiced pumpkin seeds, radish,
goat cheese, red onion, mandarin segments,
cranberry & cherry vinaigrette / 12 / 18

CAESAR ^{*GFO / VO*}

romaine hearts, garlic aioli, bacon, croutons,
freshly grated parmesan & fried capers / 10 / 16

MAINS

STEAK BOARD ^{*GFO*}

always fresh, hand-cut premium beef, served with
garlic whipped potatoes, rich red wine demi,
vegetables & crispy leeks / [market price](#)
-add colossal scallops / 18
-add shrimp / 14
-add mushrooms or onions / 3

FISH ^{*GF*}

fresh local haddock fillet, pan fried in rice flour,
lemon dill cream, rice pilaf & vegetables / 24

FISH & CHIPS

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

JAPANESE CURRY ^{*VO*}

tender slow roasted beef, potatoes & carrots,
over sticky rice, sautéed bok choy & naan / 29

BURGER ^{*GFO / VO*}

grass fed Atlantic beef, whiskey bacon jam, sriracha aioli,
double smoked cheddar, dill pickles, crispy prosciutto,
garden greens, on a brioche bun with hand-cut fries / 23

PULLED PORK ^{*GFO*}

house smoked locally farmed pork shoulder,
smoky bbq sauce & crunchy mustard, crispy leeks,
brioche bun & hand-cut fries / 22

BEEF BURGUNDY ^{*GF*}

slow braised beef cheek, red wine reduction,
sour cream cheddar & chive potato pavé, vegetables / 39

SEAFOOD LINGUINE ^{*GFO*}

fresh haddock, scallops, shrimp & mussels,
sautéed in garlic & white wine, tossed in your choice of
our signature garlic cream or house marinara,
freshly grated parmesan & garlic crostini / 33

CHICKEN RIGATONI ^{*GFO*}

chicken breast & pancetta sautéed in garlic and tossed in a
creamy butternut squash sauce, freshly grated
parmesan & garlic crostini / 25

PORK TENDERLOIN

sous vide, apple & cranberry stuffed,
prosciutto wrapped, served with garlic whipped potatoes,
sherry cream sauce & vegetables / 30

FUNGI PIZZA ^{*GFO / VO*}

roasted wild mushrooms, béchamel sauce, mozzarella,
feta, fresh prosciutto, cracked pepper & truffle oil / 23

CHICKEN PIZZA ^{*GFO*}

butter chicken sauce, oven roasted chicken breast,
mozzarella, red onion, spiced peanuts & cilantro / 22

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

COCKTAILS

2oz / 15

THE THOMAS

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

THE WILLIAM

rye whiskey, limoncello, lemon juice, cola

THE CHARLES

fireball, simple, apple juice, local cider

THE MILLER

vanilla vodka, butterscotch, coffee & cream liqueur, espresso, simple

THE FLETCHER

tequila, cherry brandy, cream liqueur, coconut milk, cranberry juice

THE GRAND

gin, elderflower, cranberry & lemon juice, simple

WINE

WHITE

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

RED

	5oz	8oz	BTL
Il Padrino - MERLOT / ITA	9	13	40
Chakana - MALBEC / ARG	12	17	45
Trapiche - CS / ESP	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, PORTER
CHAINYARD - FOUNDATION CIDER

BOTTLED

&

CANNED

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

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

AFTER DINNER &
OTHER DRINKS

COFFEE, TEA, CAPPUCCINO, LATTE,
SPECIALTY COFFEE

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

POP, JUICE, ICE TEA, LEMONADE,
SPARKLING WATER

SWEETS

STICKY TOFFEE PUDDING / 8

served warm with vanilla ice cream
GF



DUBAI CHOCOLATE MOUSSE / 10

kataifi pistachios



PUMPKIN VANILLA SWIRL
CHEESECAKE / 8

ginger crust



TRIO DESSERT / 18

one of each of our delicious,
house made desserts