

TAP MENU



SUMMER ENTREES

- GRILLED RATATOUILLE TAGLIATELLE \$21**
Marinara, Grilled King Oyster Mushrooms, Arugula
- PAN FRIED ICELANDIC COD \$24**
White Beans, Arugula, Shallots, Cherry Tomatoes, Cucumber, Carrot, Lemon Parsley Vinaigrette
- TOMAHAWK PORK CHOP \$27**
Spaetzle, Market Vegetables, Brandy Demi, Pickled Apple

TASTY MORSELS

- KETTLE CHIPS \$10**
Charred Onion and Lime Aioli
- BREADS & SPREADS \$10**
Tapenade, Hummus, Oil & Vinegar, Olives, Baguette
- POUTINE \$10**
Double Cooked French Fries, Fresh Cheese Curds, Red Wine & Herb Gravy
- SCOTCH EGG \$12.5**
Pan Yan Pickle, Mixed Greens
- BUTTER CHICKPEA CURRY DIP \$13.25**
Garlic Flatbread
- HABANERO PEACH CHICKEN WINGS \$15.25**
Pickled Vegetables, Butter Milk Ranch Dip
- NACHOS \$19.75**
Charred Corn, Scallion, Jalapenos, Black Beans, Pico De Gallo, Lime Sour Cream

TOPPINGS

Chicken \$6, Steak \$9

Vegetarian Gluten Free

HOT KITCHEN TREATS

SUBSTITUTE

Salad \$2.5 / Poutine \$3 / Gluten Free Bun \$2

CHICKEN FINGERS & CHIPS \$15

Coleslaw, Buttermilk Ranch Dip

PULLED CHICKEN GRILLED CHEESE \$17.75

Brioche, Old Cheddar, Apple, Whiskey Glaze, Fries

FISH & CHIPS \$17.75 / \$8 EXTRA PC

Fries, Coleslaw, Remoulade

1918 BURGER \$18.25 / *Sub chicken breast \$18.25*

Bacon, Pickled Onions, Butter Leaf, Oka, Maple Dijon Sauce, Fries

WALDORF VEGI BURGER \$18.50

House Made; Roasted Golden Beet, Black Bean, Quinoa and Walnuts, Pickled Onions, Butter Leaf, Tomato, Sesame Mayo & Fries

STEAK SANDWICH \$21

Caramelized Onions, Compound Butter, Focaccia, Fries

TUNA BURGER \$19.50

Grilled Ahi Tuna, Pickled Onions, Pea Shoots, Horseradish Caper Aioli, Fries

GREENS

MARKET SALAD *SIDE* \$6.25 / *MEAL* \$11.25

Arugula, Shaved Fennel, Orange Segments, Pine Nuts, Tarragon Balsamic Vinaigrette

CAESAR SALAD *SIDE* \$8.5 / *MEAL* \$14.5

Romaine Hearts, Croutons, Bacon, Grana Padano, Garlic Confit Dressing

TOPPINGS

Chicken \$6, Steak \$9

* Food Allergy Caution - The safety and satisfaction of our guests is our highest priority. Although precaution is taken to manage the risk of allergen cross-contamination in our kitchen, please be advised that there is a possibility of cross contamination occurring during preparation. Therefore, we cannot guarantee that a menu item is free of peanuts, tree nuts and/or other allergens. Gluten Friendly options do exist and are made with gluten free ingredients. However, please be advised that cross contamination with gluten containing products may occur in our kitchen during preparation. Please ask your server for details.

Taxes & Gratuity not included in prices. An 18% Gratuity will be added to parties of 8 or more.

TABLE MENU



SMALL PLATES

BRUSSEL SPROUTS \$11

Pork Belly, Miso Tahini, Honey Glaze, Preserved Lemon

PORK RILLETTE \$13

Chef's Family Recipe From The Old Country;
Pork Pate, Grainy Mustard, Pickled Vegetables, Baguette

SMOKED BEETS \$13

Goat Cheese Croquette, Arugula, Savory Walnut Crumble, Maple & Apple Vinaigrette

GRAVLAX \$15

Kettle Chips, Horseradish Caper Aioli, Pickled Onions, Pea Shoots

NIÇOISE \$19

Grilled Ahi Tuna, Confit Potato, Green Beans, Anchovies, Cherry Tomatoes, Hard Boiled Egg, Lemon & Parsley Vinaigrette

LARGE PLATES TO SHARE

KING OYSTER MUSHROOMS \$25

Soft Polenta, Ratatouille, Roasted Red Pepper Coulis, Micro Greens

STEAK AU POIVRE PASTA \$25

Green Peppercorn Sauce, Fresh Tagliatelle, Crispy Shallots

BONE IN PORK CHOP \$31

Pickled Apples, Grilled Endive, Spaetzle, Brandy Sauce

½ JERK CHICKEN \$34

Golden Beet Succotash, Corn Puree, Grilled Market Vegetables, Mango Salsa

PAN SEARED BLACK COD \$37

Quinoa Tabbouleh, Sauce Vierge, Grilled Baby Carrots

 Vegetarian  Gluten Free

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