



" Comfort Food "

Calamari - falafel dusted with coriander seeds, mango chutney, apricot purée. \$14

Chicken chops - kung pao style semi boneless ginger & mirin soaked chicken wings finished with cilantro and toasted sesame seeds. \$12

Shrimp toasts - traditional chinese fried appetizer with tiger shrimp, water chestnuts, cilantro, scallions & sesame seeds with house made chili pepper jam. \$13

Crab & artichoke dip. \$13

 Oulton Farm pork belly, with braised red cabbage & mostarda. \$11

Chicken liver pâté, with cumberland sauce. \$11

"Tavern Style" twice fried nachos, with house blend melted cheese, our own pickled banana peppers, salsa and sour cream. \$15

Quadro stagioni pizza - baked with local artisan young asiago, EVOO, caramelized onions & forest mushrooms on our house made crust \$17

Shepherd's pie, topped with aged cheddar. \$17

Chicken pot pie, with puff pastry top. \$17

Black Angus burger, house ground, red cabbage and gochujang aioli, with hand cut fries. \$15

Bangers & mash, with sauerkraut. \$15

Beer battered haddock & chips. \$16

Traditional Atlantic lobster roll, fries & coleslaw. \$18

Chicken "drummies", fried crispy, by the dozen. \$13

Gratuity not included