

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

## STARTERS

**FOCACCIA AND HUMMUS** 3

**CARIBOU FEATURE SOUP** 8

**FRITES** shoestring frites, rosemary sea salt, roasted garlic aioli. 8

**CARBONARA FRITES** shoestring frites, tossed with pancetta, egg and parmesan cheese. roasted garlic aioli. 9

**PIZZA BREAD**, e.v.o., chili, parmesan, sea salt, marinara sauce. 9

**WARM OLIVES** marinated in orange zest, herbs and chili. 8

**SALT AND PEPPER CALAMARI** fried golden, tamarind dipping sauce. 16

## SALADS

**NIÇOISE SALAD** greens, cherry tomato, asparagus, potato, hard cooked egg, sliced yellowfin tuna, toasted fennel vinaigrette. 22

**PROSCIUTTO CHICKEN CAESAR** prosciutto wrapped chicken breast, parmesan crust, pan fried, flatbread croutons, pancetta, parmesan. 20

**SALMON & BEET** roasted salmon, beets, arugula, orange, almonds, citrus vinaigrette. 20

**STEAK AND WHITE BEAN** grilled sirloin, celery, radish, arugula, parmesan, lemon, parsley vinaigrette. 20

**CRAB CAKES** chipotle-sundried tomato aioli, avocado salad with cucumbers, feta, bell pepper, cherry tomato. 22

## HOUSE SPECIALTIES

**FRIED CHICKEN SANDWICH** cornflake crust, honey-chili drizzle, fennel slaw, toasted brioche bun, dijonnaise served with frites. 18

**PIMENTO CHEESE BURGER** 6oz sandy acre farm beef patty, cast iron seared, burger sauce, lettuce, pickle, brioche bun, shoestring frites. 18

**SPRING FRITTATA** 3 eggs, herbs, asparagus, fontina, speck ham, wood oven baked, green salad. 15

**CHICKEN PARMESAN SANDWICH** herb crumb crust, san marzano d.o.p. plum tomatoes, mozzarella, roasted garlic aioli, arugula, toasted brioche bun, caesar salad. 19

**BUCKWHEAT CREPES** mushrooms, tuscan kale, parsnip-goat cheese fonduta, wood oven baked, green salad. 16

**SPICY PAD THAI** vegetables, egg, chicken, rice noodles, roasted peanuts, scallions, cilantro, bean sprouts. 19

**TORTIGLIONE** shaved prosciutto, spicy italian sausage, peas, parmesan cream. 19

## WOOD OVEN PIZZA

**FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 20

**TUSCAN** marinara, hot capicola, spiced marinated eggplant, basil, mozzarella, goat cheese, parmesan. 20

**SPECK** olive oil, smoked prosciutto, grilled radicchio, rosemary, fontina, mozzarella. 20

**4 CHEESE PEPPERONI SAUSAGE** marinara, parmesan, mozzarella, goat cheese, feta. 20

**NAPOLITANA** san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 20

## SWEET ENDING

**MINI BUTTERSCOTCH BUDINO** silky smooth italian pudding topped with warm caramel, sea salt and whipped cream. 4.5

### THURSDAY

henry of pelham baco noir or pinot grigio \$8 a glass

### FAB FRIDAYS

all house wines by the glass \$11 from 11:30am to 6:00pm.

## GLASS WINES

### RED 7<sup>oz</sup> glass

argento malbec 10  
henry of pelham baco noir 12  
e. guigal côtes du Rhône 14  
il poggione toscana rosso 15  
bosca malbec 15  
deloach pinot noir 16  
coppola rosso zin/cab/syrah 16  
tom gore cabernet 16

### WHITE 7<sup>oz</sup> glass

henry of pelham pinot grigio 12  
ruffino lumina pinot grigio 12  
cazal viel viognier 14  
ravenswood chardonnay 14  
cave spring riesling 14  
kim crawford sauvignon blanc 15  
toasted head chardonnay 15

### SPARKLING 5<sup>oz</sup> glass

val d'oca prosecco 10

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## BEER

### ON TAP 16<sup>oz</sup> glass

lake of the woods selection 8  
sleeping giant selection 8  
dawson trail selection 8

### BOTTLE / CAN

corona 7.5  
heineken 7.5  
coors light 6.5  
crystal 6.5  
somersby cider 7.5

### MICRO BREWS

sleeping giant 360 pale ale 8  
lake of the woods sultana gold blonde ale 8  
manitoulin cup & saucer english ale 8  
cameron's captain's log lager 8  
mill st. organic lager 8  
lake of the woods papermaker pilsner 8  
sleeping giant skull rock stout 8

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## NON-ALCOHOLIC SELECTIONS

perrier water 3.5  
san pelegirino (750ml) sparkling 5.5  
orangina 3  
beck's non-alcoholic 5  
o.j. 3.5  
tomato juice 3

## COCKTAILS 1<sup>oz</sup>

### PINEAPPLE DAIQUIRI

bacardi white rum, simple syrup, pineapple and lime juices. 9

### MOJITO

havana club rum, muddled mint, lime and soda. 9

### MOSCOW MULE

tito's vodka, lime and ginger beer. 9

### REBEL

blueberry vodka, fresh mint, muddled lemon, white cranberry, 7up and soda. 9

### FRENCH 75

beefeater gin, simple syrup, lemon juice, prosecco and lemon twist. 9

### KRAKEN ALE

kraken spiced rum, st. germain, orange slices, orange juice and ginger ale. 9

## CRAFT COCKTAILS 1.5<sup>oz</sup>

### GIN CAMPARI SOUR

beefeater gin, campari, lemon, simple syrup, egg white and bitters. 12

### LOWBALL MARGARITA

don julio blanco, cointreau, lime juice and simple syrup. 12

### SGT. PEPPER

hendrick's gin, cucumber, ground pepper, lime wedges and tonic. 11

### DARK & STORMY

kraken spiced rum, ginger beer, ginger ale, bitters and wedge of lime. 12

### LYNCHBURG LEMONADE

jack daniels whiskey, cointreau, lemon, and simple syrup, 7up. 11

## SHAKEN + STIRRED 2<sup>oz</sup>

### LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 12

### NANAIMO BAR

baileys irish cream, frangelico, crème de cacao, malibu rum, chocolate and cream. 11

### CANADIAN OLD FASHIONED

collingwood whiskey, maple syrup, maraschino cherry, orange slice, lemon and bitters. 12

## BARREL AGED 2<sup>oz</sup>

### NEGRONI

campari, dillon's unfiltered gin 22, sweet vermouth. 13

### BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 13

## ZERO-PROOF COCKTAILS

### PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 4

### FUJI SOUR

coconut water, simple syrup, egg white and lime juice. 4

### MORO COOLER

blood orange soda, coconut water and lime juice. 4