

Beginnings

Milson's Soup Kettle \$6

Prepared fresh daily, Local Ingredients in mind

Wings \$12

Dredged or Plain, JD Barbeque or Suicide, Blue Cheese

Tower of Nachos \$10

Fried Corn Tortilla, Smoked Chicken, Cheddar Cheese
Chili and Peppers, Guacamole, Salsa Fresca, Sour Cream

Calamari \$12

Red Wine Marinade, Char Grilled, Lemon and Chili Mayo
Baby Arugula

Mussels \$12

Grilled Pineapple, Jerk Broth, Toasted Focaccia

Bruschetta \$9

Infused Mascarpone, Tomato, Lemon Zest, Fried Wonton

From the Field

Beets \$7

Poached Local Beets, Mint Spiked Goat Cheese, Baby Corn Shoots
Lemon Emulsion

Waterfront \$8

Baby Spring Mix, Sun Dried Cranberries, Sun Flower Seeds
Blueberry Emulsion, Wishing Tree Cheese

Caesar \$9

Romaine Heart, Whole Roasted Garlic, Smoked Bacon, Grilled Focaccia
Lemon and Anchovy Emulsion

Bowls

Spaghetti \$17

Chorizo Meatballs, Roasted Garlic, Arugula Pesto, Bocconcini Cheese
Tomato Confit

Linguine \$20

Mussels, Shrimp, Grilled Fennel, Roasted Chili, Pernod, Tomato Confit

Gnocchi \$19

Grilled Salmon, Potato Dumplings, Poached Green Peas, Smoked Bacon,
Lemon & Garlic Cream

Middles

Chicken \$21

Smoked Supreme, Onion Jam, Grilled Apple, Goat Cheese and Potato
Gratin, Peppercorn Jus

Salmon \$22

Sesame Crusted, Curried Shrimp, Braised Bok Choy, Jasmine Rice, Orange
and Chili Jam

Halibut \$25

Lemon Marinade, Tomato, Chorizo and Olive Salsa, Spinach & Seven
Grain Salad, Yellow Pepper Vinaigrette

Tenderloin \$28

Steakhouse Marinade, Goat Cheese & Potato Gratin, Grilled Vegetables,
Sun Dried Tomato Jus

Baseball \$22

8oz Sirloin, Red Chili Rub, Grilled Vegetable, Baby Arugula and Potato
Salad, Blue Cheese