

WELCOME TO



Uxbridge, On

DINNER MENU

Executive Chef
Mike Mills

GREENS (Salads)

Caesar romaine, bacon, crouton, parmesan, lemon garlic dressing..... \$8 / \$16

Artisan cucumber, carrot, dried fruits, seeds & quinoa crunch, cucumber-mint vinaigrette (V, DF, GF)..... \$7 / \$14

Grilled Beetroot chevre, walnut oil, artisan greens, kumquat vinaigrette (GF, N)..... \$16

Panzanella heirloom tomatoes, torn ciabatta, olives, parmesan, basil vinaigrette..... \$15

*Add grilled:
chicken breast \$7 / shrimp \$12*

FIXIN'S (sides)

Sautéed mushrooms..... \$5

Market vegetables..... \$4

Mac & cheese..... \$6

Caponata
eggplant & vegetable stew..... \$5

Roasted Brussel Sprouts
with bacon & white cheddar..... \$6

SNACKS (Small Plates)

Blistered Shishito Peppers sesame nori salt, sweetened hot mustard (V, GF)..... \$7

Korean Fried Cauliflower soy-gochujang sauce (V, DF)..... \$7

Calico Tin Frites house cut russet potato, sweet potato, white cheddar aioli..... \$8

Butter Fried Rice Gnocchi spinach, sweet balsamic, parmesan (V, GF)..... \$6

NEXT UP (Appetizers)

Calamari fried with shallot rings, marinara sauce (DF)..... \$10

Twice-baked Brie Soufflé apple compote, sweet balsamic, apple chips (V)..... \$11

Salted Cod Brandade potato gratin, citrus, radish, crostini..... \$14

Flatbread Dippers kumquat chutney, cilantro raita (V)..... \$14

Meat Board selection of prepared meats & house-made accompaniments..... \$MP

“Second Wedge” Ale Steamed Mussels (1/2 lb)
white cheddar, sauce Dijonnaise, crostini..... \$13

PLATES & BOWLS (Entrées)

Ramen Noodle Bowl (DF)
House pork sausage, fresh noodles, mushroom, pickled egg, miso broth..... \$25

Lobster Mac & Four Cheese Gratin
Fresh rolled pasta, peppers, onions, asparagus, brandy cream, parmesan..... \$27

Veal Parmagiana
Herb panko breading, mozzarella & parmesan, tagliatelle, tomato sauce..... \$22

Chicken Supreme (DF)
Smashed roasted mini potatoes, market veg, burnt onion sauce..... \$24

Tagliatelle Carbonara
Chicken, bacon, peas, mushroom, garlic, cream, egg yolks, parmesan..... \$23

Penne con Caponata (V, GF)
Balsamic glazed eggplant & veg stew, GF penne, tomato sauce, parmesan..... \$21
Add grilled: chicken breast \$7 / shrimp \$12

Pork Ribs
“Second Wedge” Ale BBQ sauce, house cut frites..... \$22

Butcher’s Cut
Smashed roasted mini potatoes, market veg, herb oil, shallot-red wine sauce... \$MP

Market Fish (DF, GF)
Smashed roasted mini potatoes, market veg, blood orange gastrique..... \$MP

6oz Tenderloin Tip Burger
Brioche bun, lettuce, tomato, onion, pickles, house cut frites..... \$16
Add: bacon..... \$2.25 white cheddar..... \$1.75

GF-gluten free DF-dairy free V-vegetarian N-nut awareness

DESSERT MENU

FOR KIDS

DATE NIGHT

**Tuesday &
Wednesday**

2 can dine for \$50

SWEETS

Rhubarb & Strawberry Cobbler

Sour cream & cornmeal cobbler biscuit, vanilla bean ice cream..... \$8.25

Three Citrus Pudding (GF)

Lemon, lime & orange, fresh berries, Chantilly cream..... \$8.00

Chocolate Truffle Torte

Lindt chocolate cake & ganache, Chantilly cream, cookie crumble topping..... \$8.50

Crème Brulée (GF)

Made daily with fresh ingredients, caramelized sugar topping..... \$8.00

Carrot & Pineapple Cake

Our signature cake, cream cheese icing, sweet coconut dusting..... \$8.00

All our desserts are made in house using fresh ingredients.

KIDDIES

For kids 12 years of age and younger
(includes a glass of milk, soda pop or juice)

Chicken Fingers with house cut fries

Ribs with house cut fries

Pasta with tomato sauce

Pasta with cheese & cream sauce

All kids meals..... \$10.99

COUPLES

Your choice of: 1 appetizer, 2 entrées & 1 dessert

APPETIZER

Soup of the day made daily, ask your server

Caesar Salad romaine, bacon, crouton, parmesan, lemon garlic dressing

Calamari fried with shallot rings, marinara sauce

ENTRÉE

Chicken Supreme smashed roasted potatoes, market veg, burnt onion sauce

Pork Ribs "Second Wedge" Ale BBQ sauce, house cut frites

Grilled Salmon smashed roasted potatoes, market veg, cucumber-mint vinaigrette

Penne Caponata balsamic eggplant & veg stew, GF penne, tomato sauce, parmesan

DESSERT

Carrot & Pineapple Cake cream cheese icing, sweet coconut dusting

Three Citrus Pudding lemon, lime & orange, fresh berries, Chantilly cream

Price excludes taxes, gratuities and drinks.
Not available for parties greater than eight.