



# LUNCH MENU

GRIDDLED HOUSE MADE FOCACCIA BREAD OR BUTTERMILK CORNBREAD WITH HONEY BUTTER 5

ROASTED BRUSSELS SPROUTS DRIZZLED WITH A MISO HONEY GLAZE 10

ARTICHOKE & SPINACH DIP WITH TOASTED PITA CHIPS 10

LOCAL ISLAND MUSSELS WITH TOMATO GINGER LEMON BUTTER REDUCTION  
WITH HOUSE MADE FOCACCIA 14\*\*

LOCAL FARM GREENS, JULIENNED CARROTS, BLACK CURRANTS  
TOASTED SUNFLOWER SEEDS & POMEGRANATE MAPLE GINGER VINAIGRETTE 12 G

ADD ON SALAD PROTEIN: GRILLED CHICKEN 9 GRILLED SALMON 12

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SANDWICHES & BURGERS ARE SERVED A HOUSE MADE PICKLE WITH YOUR CHOICE OF:  
SHOESTRING FRIES OR COLESLAW

HOUSE ROASTED TURKEY PITA MELT WITH CHEDDAR CHEESE  
GRILLED RED ONION & HONEY MUSTARD SPREAD 12\*\*

SLOW BRAISED BEEF CHILI WITH BEANS TOPPED WITH  
MELTED CHEDDAR & SERVED WITH HOUSE MADE CORN BREAD 12\*\*

FRIED FISH SANDWICH, CLASSIC TARTAR SAUCE & BIBB LETTUCE  
SERVED ON HOUSE MADE BUN 14

SLOW BAKED LASAGNA WITH CREAMY RICOTTA  
LAYERED WITH FRESH PASTA, MOZZARELLA & GROUND BEEF  
HOUSE MADE MARINARA 14.

GRILLED ANGUS BEEF BURGER OR VEGETARIAN BURGER, N43B SPECIAL SAUCE  
MELTED CHEDDAR & BIBB LETTUCE SERVED ON HOUSE MADE BUN 16\*\*

SAVORY CHICKEN POT PIE WITH A DOLLOP OF CRANBERRY  
TENDER CARROTS, ONIONS, CELERY, DICED POTATOES & WARM HOUSE MADE BISCUIT 12