

Sharing & Snacks

Perogies

Cajun dusted potato & cheese perogies. Topped with smoked bacon, sour cream and green onion. \$10

Quesadilla

Marinated grilled chicken breast, house chipotle salsa, black bean mole, roasted peppers, mozzarella and green onion. Served with sour cream. \$17

The Nacho (V)

Corn tortillas, house pickled jalapeno, house chipotle salsa and marbled cheddar cheese. Served with sour cream. \$17

Add chicken \$4

Poutine

Crispy French fries, fresh St. Albert's cheese curds and beef gravy. Topped with green onion. \$10

Smoked meat \$4

Twice Cooked Wings

1lb wings, crudité and side of house made buttermilk ranch. \$14

hot & honey / 1855 bbq / sweet chili & peanut butter / Cajun dusted / smokey bbq / suicide

Salads

Roasted Apple Spinach (V)

Baby spinach topped with roasted apples, goat cheese and red onions. Drizzled with house made apricot vinaigrette. \$15

Add chicken \$4 / add shrimp \$5 / add haddock \$8

Steak

Mixed greens, seared 6oz tenderloin, sautéed portobello mushrooms, beer braised onions, roasted red peppers and Ontario goat cheese. Drizzled with house made balsamic vinaigrette. \$19

(V)- Vegetarian

Entrees

Pesto Chicken Pizza

Marinated grilled chicken, sundried tomatoes, banana peppers, red onions and house made pesto sauce on hand stretched dough. \$16

Canadian Pizza

Pepperoni, smoked bacon, sautéed portabello mushroom, mozzarella and scratch pizza sauce on hand stretched dough. \$15

Bocco Pizza (V)

Bocconcini, cherry tomato, fresh basil, scratch pizza sauce and extra virgin olive oil on hand stretched dough. \$14

Add salami. \$4

Corner Pizza

Marinated grilled chicken breast, house made Kichesippi 1855 bbq sauce, Ontario goat cheese, roasted peppers and beer braised onion on hand stretched dough. \$16

Fish & Chips

Sustainable Canadian sourced wild haddock fillet, house beer batter, coleslaw, house tartar sauce, lemon wedge and crispy French fries. \$17

Handmade Burgers

Served with your choice of house salad, soup or fries / sweet fries or Caesar salad \$2 / poutine \$3

Lahi

Lamb stuffed with herbed cream cheese. Topped with spinach, cucumber, pickled onion, tzatziki, lettuce and tomato. \$18

California

Ontario beef, guacamole, smoked bacon, roasted peppers, lettuce and tomato. \$18

BB

Ontario beef stuffed with smoked bacon and Quebec Brie cheese. Topped with beer braised onions, garlic aioli, lettuce and tomato. \$18

Prairie

Bison burger patty, Ontario goat cheese, crispy onions, chipotle mayo, lettuce and tomato. \$18

Popper

Ontario beef stuffed with grilled jalapeno and Ontario smoked cheddar. Topped with chipotle mayo, lettuce and tomato. \$17

Corner

Ontario beef, smoked bacon, Ontario smoked cheddar, lettuce and tomato. \$17

Sandwiches

Date Chicken

Grilled chicken, date aioli, Quebec Brie cheese, sautéed mushrooms, smoked bacon, leaf lettuce and tomato with Bread & Roses Bakery ciabatta bun. \$17

Classic Reuben

Shaved Montreal smoked meat, house 1000 island dressing, Swiss cheese, sauerkraut on Rideau Bakery double marble rye. \$16

Tarragon Club

Marinated grilled chicken breast, smoked bacon, tarragon aioli, leaf lettuce, tomato, Ontario smoked cheddar cheese on Bread & Roses Bakery ciabatta bun. \$17

Fajita Wrap

Marinated grilled chicken breast, guacamole, roasted peppers, mozzarella, lettuce and house chipotle salsa. \$17

Buffalo Chicken Wrap

Crispy fingers, hot sauce, mozzarella, buttermilk ranch, tomato and lettuce. \$18