TAKE AWAY

May 13, 2021 weekend

$5

~ caesar salad
~ local spinach and arugula salad
~ kids cheesey noodles
~ today's soup creation
~ chorizo sausage and potato wedges hash

$10

~ seafood chowder
~ PEI mussels; w. Wine or thai curry
~ duck confit risotto, local micro greens
~ haddock tacos, pickled jalapeno, mango salsa
~ haddock fish cakes topped with green tomato chow, fresh greens

$15

~ panko haddock, mashed, veg & topped with a tartar sauce
~ local halibut ceviche, zatar pita crisps

Burgers

all served with mixed green salad, and potato wedges

Monica - panko-coated chickpea patty, lettuce, tomato, sweet chili aioli
Morgan - beef patty topped with avocado, bacon and swiss cheese
Matt - beef patty topped with house-smoked bacon, squeaky cheese curd, lettuce, tomato, onion, aioli
Tsubaki - teriyaki glazed chicken breast, topped with a mushroom, spinach, and cheese melt

$20

~ sliced beef striploin topped with chimichurri atop greek rice & veg
~ seafood pasta; scallop, mussels, haddock, shrimp. olive oil, lemon, garlic, parm and herbs
~ dijon cheesy pork loin served with mashed and veg
~ sustainable atlantic salmon with dill cream sauce, mashed & veg
~ chicken marbella, capers, olives, oregano, atop rice

$7

Desserts
~ anna's double chocolate mousse cake
~ maple whipped cheesecake