STARTERS

The Joyce Salad — 17 (vn/gf)

arugula, lettuce, candied apples, sweet potato, turnip, dried cranberries, candied walnuts, maple rosemary vinaigrette

+ add feta - \$3 / add chicken or prosciutto- \$6 / add bacon wrapped scallops (5) - \$25

Garden Salad — \$15 (vn/gf)

crisp greens, cherry tomato, carrot, cucumber, radish, beet, north african vinaigrette + add feta - \$3 / add chicken or prosciutto- \$6 / add bacon wrapped scallops (5) - \$22

Caesar Salad - \$17

romaine hearts, pecorino romano, maple candied bacon, house dressing, garlic croutons + add chicken or prosciutto - \$6

4 piece charcuterie board — \$23

house made pork rillette, prosciutto, whipped feta, smoked brie cheese, crostini, pickled red onions, roasted apples, peach compote, fresh berries

Umami Fries — \$15

savoury fry seasoning, hot & sour mayo, green onion curls, black sesame seeds

Flash Fried Calamari — \$21 battered fresh to order, spicy tomato coulis, chimichurri aioli, grilled lemon

Tuscan Sun Dip - 21(v)fire roasted pepper, feta, buttered naan, house fried spiced corn chips

Garlic Fingers — \$20 mozzarella cheese, candied bacon, donair sauce

Smoked Salmon — \$23

cold 3 oz smoked salmon, lemon herb whipped cream cheese, pickled red onion, roasted be crispy capers

Nachos — 22 (v)

house fried spiced corn chips, shredded cheese, peppers, red onions, jalapenos, tomatoes, salsa roja, sour cream

+ add pulled pork - \$5 / add chicken - \$6

Chicken Wings – \$22

1 pound of 12 hour brined, un-breaded or breaded fresh to order. Boneless for \$23. + choice of honey garlic, Memphis BBQ, buffalo blue medium, too hot, house fermented jalapeno. Dry Rubs: Sweet curry, lemon pepper, dill pickle

Hali Dip — \$21

Donair spiced beef, donair sauce spiked cream cheese, mozzarella, topped with fresh dice tomato and onion. Served with buttered naan and corn chip.

Sharing Combo — \$35 half order of nachos, half order of umami fries, full order of garlic fingers + no substitutions

(v) – vegetarian (vn) – vegan

(gf) – gluten free



an 18% gratuity may be added to parties of 8 or more

MAINS

Bangers and Mash — \$24 grilled sausages, buttermilk whipped potatoes, peas, mushroom gravy Pulled Pork Poutine - \$21 house smoked pork shoulder, BBQ infused gravy, cheese curds, red cabbage slaw, roasted apples, pickled red onion Chicken Tikka Masala — \$25 yogurt marinated chicken, toasted spices, tomato, coconut, basmati rice, buttered naan, pickled red onion, cucumber raita, cilantro + make it veggie with yogurt marinated tofu and sweet potato Short Rib Penne — \$26 Braised shorth rib, a rich tomato sauce, penne, sour cream, crispy onions diced pickles, parsley, garlic bread Bacon Wrapped Scallops — \$36 5 bacon wrapped scallops, red pepper and apple coulis, buttered broccolini, buttermilk mash potatoes ALL ITEMS BELOW COME WITH A CHOICE OF SIDE fries, garden salad, or daily soup umami Fries - \$4.00, caesar salad, sweet potato fries, or poutine - \$5.00 Grilled Cheese — \$21 (v)smoked brie, provolone, caramelized onion, pickled tomato, peach compote, ciabatta Chickpea Falafel Wrap — \$20 (vn) crispy falafel, hummus, pickled turnip, garlic sauce, lettuce, tomato, grilled pita Tandoori Masala Wrap — \$21 fire roasted marinated chicken, pickled red onions, mint chutney, raita, spinach, naan bread + make it veggie with yogurt marinated tofu and sweet potato Pulled Pork Carnitas — \$21 smoked pork, avocado mousse, salsa roja, aged cheddar, pickled onion, cilantro, sour cream Club Sandwich - \$22 marinated chicken, bacon, smoked cheddar, tomatoes, arugula, BBQ mayo, garlic buttered ciabatta Steak Sandwich - \$29 6 oz sous vide medium striploin, onion rings, HP mayo, arugula, tomatoes, garlic buttered focaccia Nashville Chicken Sandwich — \$22 medium spice, buttermilk battered fresh to order, fried to order chicken breast, mayonnaise, bread and butter pickles, arugula The Single Burger — \$17 4 oz beef patty, house processed cheese, lettuce, tomatoes, onion, pickles, mayo + veggie patty (vn/gf) - \$2 / add bacon - \$3 / add extra beef patty - \$5 / add pulled pork - \$5 The MacLeod Burger — \$22 2 beef patties, 2 slices processed cheese, lettuce, pickles, onions, special burger sauce, sesame bun Brandon's Burger – \$23 2 beef patties, 2 slices Smoked Cheddar, Maple barbeque sauce, Onion rings, Lettuce, tomato, sesame bun Fish & Chips - \$23 2 pieces of haddock beer battered fresh to order, creamy coleslaw, lemon wedge, remoulade

Seared Tuna Banh Mi — \$22

served open faced - chimichurri aioli, cucumber ribbon, house pickled vegetable, korean barbecue sauce, fresh cilantro and sesame seeds