

## Appetizers

### Greens Salad 12

Cherry Tomato, Shredded Parmesan, Shaved Onion, Honey Kombucha Dressing  
(Add Grilled Chicken or Steak to Any Salad \$5)

### Caesar Salad 14

Romaine Hearts, Smoked Bacon, Focaccia Crouton, Creamy Dressing  
(Add Grilled Chicken or Steak to Any Salad \$5)

### Greek Salad 16

Marinated Tomato, Cucumber, Sheep Milk Feta, Lemon Oregano Vinaigrette  
(Add Grilled Chicken or Steak to Any Salad \$5)

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## Shareable

### Mediterranean Board 20

Chipotle Aioli, Seasonal Pickle, Herb Hummus, Sun Dried Olives, Tzatziki

### Ploughman's Platter 28

Assorted Ontario Charcuterie and Cheeses, Gourmet Mustards, Bread Crisps

### Corn Flour Dredged Calamari 24

Chili Aioli, Baked Garlic Mayonnaise, Lemon and Lime Wedge

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## Handhelds

Served with Hand Punched Fries  
Or Upgrade to another Accompaniment for \$4

### Bacchus Burger 20

House Ground Steak Patty, Classic Garnish on Brioche Bun

(Add; Cheese, Bacon, Mushrooms, or Caramelized Onions \$2)

### Chicken Club 22

Tomato, Arugula, Smoked Bacon, Cheddar, smoked Rosemary Mayo in Ciabatta

### Blackened Fish Taco 19

Grilled White Fish, Pico de Gallo, Yogurt and Crispy Onion on Flour Tortilla

### Grilled Lamb Kafka 20

Mint Yogurt, Pickled Red Onions and Field Greens on Warm Pita Bread

## Accompaniments 6

Dirty Corn

Side Salads

(Greek Caesar or Field Greens)

Fries and Aioli

Onion Rings

## Entrées

### Hearty Bowl 24

Braised Ontario Grains and Beans, Arugula, Cherry Tomato, Pickled Egg, Lemon Oregano Dressing  
(add Beer Brined Chicken or Grilled Tempeh)

### 7 oz Cajun Rubbed NY Strip Steak 26

Hand Cut Fries, Pepper Corn Aioli  
(Signature Steak upgrade \$29)

### Korean BBQ Glazed 1/2 Cornish Hen 26

Soba Noodle Salad and Pickled Vegetables

### Maple Bourbon 9oz Pork Chop 26

Smoked Corn New Potato Salad, Sweet Smokey Mustard

### Daily Great Lakes Fish Special

(Market Price)

## Indulgence

Grilled Lobster Tail

Half 10

Garlic Butter Shrimp 16