

Starters

Niagara Onion Soup..... 10
Caramelized Onions, Oast Beer, Stringy Gruyere and Crusty Bread

Classic Caesar 14
Romaine Hearts, Bacon, Parmesan, Creamy Garlic Dressing
Add Grilled Chicken or Fried Tofu \$6

Winter Greens 14
Heirloom Beets, Goats Cheese, Toasted Pecan, Lemon Whey Vinaigrette
Add Grilled Chicken or Fried Tofu \$6

PEI Mussels 18
Black Lager Steamed Mussels, Roasted Garlic Grilled Ciabatta

To Share

Bread & Dips 14
Curried Eggplant, Tomato Chili Jam, Hummus, Roasted Garlic Yogurt

Calamari..... 17
Crispy Corn Flour Coating, Chipotle Mayo, Tzatziki and Lemon

Ploughman's Board..... 22
1 yr. Cheddar, Spicy Capocollo, Artisanal Mustards, Pickles, Grilled Bread

Entrees (Served with Hand Cut Fries)

Queens Burger 17
House Ground Burger, Classic Garnish on Brioche Bun
Beet Root Ketchup
Add Cheese, Bacon, Mushrooms, Caramelized onions \$2each

Bacchus "Club" 19
Crispy Bacon, Orange Cranberry Chutney, Cheddar, Smoked Rosemary Mayo

Fish Taco 18
Blackened Haddock, Red Onion & Coriander Salad, Lime Sour Cream

Cavatelli 19
Caramelized Mushrooms, Spicy Sausage, Dinosaur Kale

Vegetarian..... 19
Root Vegetable "Tagine", Beet Root Fagioli, Fried Tofu, Preserved Lemon

Sides6

Hand Cut Fries and Aioli
Panko Crusted Onion Rings
Sweet Potato Fries, Chipotle Mayo
Simple Greens Salad
Classic Caesar Salad