



## MENU

<b>Island Fries</b>	8 (GF, VE)	<b>Garlic and Brie</b>	18 (GFO, V)
Hand cut fries, custom spice blend featuring Island Sauce Co.s Love Rub, vegan lemon aioli.		Roasted garlic bulb, broiled Brie cheese, spicy red pepper jelly, focaccia, tortilla chips.	
<b>Nachos</b>	20 (V, GF)	<b>Wedge Salad</b>	10 (GF, VO)
Tortilla chips, melted cheddar, red onion, pickled jalapeño, black olive, sour cream, salsa. Add ground beef - \$8		Iceberg, bacon bits, tomato, red onion, citrus ranch dressing	
<b>Sweet and Salty Board</b>	16 (V)	<b>Caesar Mussels</b>	18 (GFO)
Brie cheese, grilled focaccia, strawberry coulis, chocolate cranberries, salted pretzels, fresh fruit.		Steamed in tomato broth, celery, tabasco, Worcestershire, grilled focaccia. Add fries for \$4.	
<b>Chicken Wings</b>	21 (GFO)	<b>Bar Burger</b>	23 (GFO)
1 pound, choice of Firecracker (sweet/spicy), Root Beer BBQ (GF), or buffalo sauce, celery ribbons.		Lettuce, tomato, red onion, dill pickle, cheddar, bacon, chili lime mayo, fresh cut fries *Upgrade to wedge salad - \$6	
<b>Haddock Bites</b>	16	<b>Black Bean Burger</b>	21 (V, GFO, VEO)
Panko crust, house made tartar. Add fries for \$6, wedge salad for \$9.		Lettuce, tomato, red onion, dill pickle, lemon aioli, fresh cut fries. Add cheese for \$1.50 *Upgrade to wedge salad - \$6	

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### Legend:

GF	Gluten Friendly
V	Vegetarian
VE	Vegan
O	Option