



Dinner

Seafood Chowder \$16

poached cod and shrimp, celery, potato, cream,
celery root, with fresh baked roll

Turkey Soup \$14

light broth and vegetables with fresh baked roll

Chickpea Stew \$14

hearty dish of slow cooked vegetables and
chickpeas

Omelette of the Day \$16

new creations daily, served with soup or salad

Farmers Plate \$19

bread, cheddar, picnic ham, summer sausage,
mustard, pickled beets, onion jam

Mussel Mess \$19

garlic, shallot, parsley, fennel seed, butter

Saltfish Cakes \$18

herb salad cream, crisp greens, mustard pickle

Fogo Island Fish & Chips \$22

Fogo Island Fish, handlined cod, beer batter, tartar,
slaw. Add second piece \$7

Garden Salad \$15

head lettuce, carrots, radish, peas, pumpkin seeds,
light vinaigrette; add shrimp \$5

Bean Salad \$15

with grains and greens

Fries, Dressing & Gravy \$13

hand cut fries, dressing, rich gravy

Grilled Cheese \$17

on fresh baked sourdough, served with soup, salad
or fries. Add bacon \$3

BLT \$18

house smoked bacon, served with soup,
salad or fries.

Burger \$24

choose beef or moose, with lettuce, tomato, onion
pickle & cheese, served with soup, salad or fries.
Add bacon \$3

Veggie Burger \$24

herb salad cream, crisp greens, mustard pickle

Please inform your server of any dietary restriction. Modifications can be made.

Gathering around good food.

Set within our traditional fishing grounds, Storehouse Island is a well-known navigational marker. Historically, the island was used by fishers to store supplies while they fished, coming back to cook before heading out to fish again.

Our restaurant takes its cues from that hard-working practicality and good sense. We bring people together around foods that are culturally familiar and globally inspired, provide nourishment, and remind us of the versatility of ingredients found on Fogo Island.

We are a non-tipping community enterprise.
Our team participates in a revenue sharing plan.