



## Dinner Menu

### Seafood Chowder \$16

Poached Fogo Island cod, mussels, shrimp, celery, celery root, potato and cream, with fresh baked roll

### Chickpea Stew \$14

Simmered chickpeas, white beans and vegetables, served with grilled sourdough

### Marinated Bean Salad \$15

With beans and greens

### Green Salad \$15

Local mixed greens, seasonal vegetables, seeds and white wine vinaigrette; add shrimp \$5

### House Cut Fries \$10

~ Dressing & Gravy \$13

~ Poutine \$14

### Wings \$20

Choose BBQ, Seabuckthorn Hot or Salt & Pepper  
Served with veggie sticks and ranch dip

### Crab Dinner

Fogo Island crab served with mussels, potato salad, slaw and a fresh baked roll  
\$70/person

### Mussels \$19

Wine, herbs and butter, with grilled sourdough  
Add fries \$4

### Saltfish Cakes \$18

Herb salad cream, crisp greens, mustard pickles

### Burger \$24

Choose beef or moose patty, with cheese, lettuce, tomato, onion and pickle. Served with soup, green salad, potato salad or fries. Add bacon \$3

### Veggie Burger \$24

Topped with mayo, cheese, lettuce, tomato, onion and pickle. Served with soup, green salad, potato salad or fries

### Farmers Plate \$19

Bread, cheddar, cured meat, mustard, pickled vegetables and onion jam

### Seafood Tacos \$21

Sauteed cod and shrimp with slaw, cilantro and fresh salsa on corn tortilla

### Omelette \$17

New creations daily. Served with soup or salad

### Fogo Island Fish & Chips \$29

Two pieces of Fogo Island Fish, in beer batter with tartar and slaw

### Roast Chicken Sandwich \$24

Lettuce, tomato, red onion, aioli, on a bun. Served with soup, salad or fries.

### Grilled Cheese \$18

On fresh baked sourdough, served with soup, salad or fries.

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

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