

BAR MENU



From The Kitchen

Halibut & Chips (GF,DF) | \$16

Hand Dipped Beer Battered Halibut with House Tartar Sauce & House Chips

Charred Venison Tenderloin Tips (GF) | \$16

Sliced Tenderloin Tips with Lingonberry Gastrique, & Venison Demi

Calamari Fireballs (GF,DF) | \$16

Calamari Fritters with a Spicy Pepper Sauce & Crème Fraiche

Cauliflower Skillet (GF,DF,VG) | \$12

Skillet Roasted Turmeric Cauliflower Steak with Sunflower Hummus, Herbed Vegan Remoulade, & Chickpea Crunch

Salmon Pot Pie | \$12

Charred Broccolini (GF,DF,V) | \$6

Maple & Rosemary Mixed Nuts (GF,DF,V) | \$6

Nordic Bread Basket with Seasonal Butter | \$6

*Seasonal Vegan Butter Available Upon Request

In The Case

Gravlax Plate | \$8

Herring Board | \$8

