

# DINNER MENU

## SMALL PLATES

### SOUP DU JOUR

Cup \$9      Bowl \$12

### SEAFOOD CHOWDER

Haddock, shrimp, scallops,  
house seasonings, heavy cream, toast  
Cup \$11      Bowl \$19

### CAESAR SALAD 15

Kale, house Caesar dressing,  
bacon, parmesan, fried wontons  
(add chicken \$6)

### NAT'S SALAD 13

Greens, house raspberry vinaigrette,  
onion, cucumber, tomato,  
banana peppers (add chicken \$6)

### BAO BUNS 19

Pork belly, Korean BBQ sauce, tomato,  
banana peppers, pickled onions,  
green onions

### RISOTTO CROQUETTES 17

Pesto, roasted tomato sauce, parmesan,  
mozzarella, bread crumbs, green onions

### POKE NACHOS 20

Handcut yellowfin tuna, spicy mayo,  
wonton chips, nori flakes,  
sesame seeds, scallions

### CALAMARI 19

Flour dusted, flash fried, red curry aioli,  
pickled onion, green onion, fresh lemon

### ASIAN DUCK WINGS 23

House hoisin sauce, sesame seeds,  
green onion

### TEMPURA BROCCOLI 18

Local honey, sliced almonds, lettuce

## LARGE PLATES

### SHEEP'S HEAD BURGER 22

7oz Ground chuck, old cheddar, bacon,  
lettuce, tomato, pickled onion, mayo, fries

### PORK BELLY RAMEN 28

Korean BBQ pork belly, traditional broth,  
kimchi, ramen noodles, marinated egg,  
sesame seeds, green onion

### BRAISED BEEF SHORT RIB 43

Smoked gouda mashed potatoes,  
French onion jus, roasted vegetables, onion ring

### CORNISH HEN 37

Butternut squash puree, red peppers,  
smashed roasted red potatoes,  
curry pumpkin seeds

### BAKED MUSHROOM ROTINI 28

Roasted mixed mushrooms, onions,  
mozzarella, parmesan, roast garlic mornay,  
balsamic reduction, toast

### VEAL & BURRATA BOLOGNESE 38

Ground veal, roasted tomato sauce, burrata,  
demi-glace, parmesan, green onion, baguette

### SWEET & SOUR CAULIFLOWER 26

Fried cauliflower, sweet & tangy sauce,  
rice noodles, sesame oil, soy sauce,  
carrots, celery, green onions, sesame seeds

### BRANZINO 39

Whole Mediterranean sea bass, onion,  
lemon, dill, green onion, hand cut fries,  
garlic aioli

### SHEPPARD'S PIE 36

New Zealand Lamb, peas, carrots, onions, red wine,  
demi-glace, mashed potatoes, house salad

# SPECIALTY COFFEE, NESPRESSO, DIGESTIF

## SPECIALTY COFFEE

\$11

### **BAILEYS IRISH COFFEE**

Baileys, Jameson Whiskey (optional),  
Whipped topping

### **AFTER EIGHT COFFEE**

Tia Maria, creme de cacao, creme de  
menthe, whipped topping

### **BAVARIAN COFFEE**

Peppermint schnapps, kahlua,  
whipped topping

### **CHAI RUMCHATA**

Rumchata, chai tea

### **SPANISH COFFEE**

Tia Maria, White rum, Whipped Topping

### **B52**

Baileys, Kahlua, grand marnier,  
whipped topping

### **MONTE CRISTO**

Kahluah, grand marnier,  
whipped topping

### **BLUEBERRY TEA**

Disaronno, grand marnier, earl grey tea,  
lemon twist

## NESPRESSO

**Selection:**

**Regular, Intenso, Iced, Decaf, Caramel**

**ESPRESSO 4.25**

**CAPPUCCINO 5.25**

**LATTE 5.75**

**ICED COFFEE 4.25**

**ICED LATTE 5.75**

**MACCHIATO 5**

**AMERICANO 4.25**

DIGESTIF \$10

**RUMCHATA**

**LEMONCELLO**

**TEQUILA ROSE**

**BAILEYS**

**RUSTY NAIL**

**Drambuie & Whiskey**

