

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

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

NAT'S SALAD 13

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

BAO BUNS 23

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 19

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 22

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 27

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

BRAISED BEEF SHORT RIB 42

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

CORNISH HEN 35

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 39

Ground veal, roasted tomato sauce, burrata,
demi-glance, 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 36

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

LAMB SHEPPARDS PIE 35

Ground Lamb, peas, carrots, onions, red wine,
demi-glance, mashed potatoes, house salad

SPECIALTY COFFEE, NESPRESSO, DIGESTIF

SPECIALTY COFFEE

BAILEYS IRISH COFFEE \$9

Baileys, Jameson Whiskey (optional),
Whipped topping

AFTER EIGHT COFFEE \$10

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

BAVARIAN COFFEE \$9

Peppermint schnapps, kahlua,
whipped topping

CHAI RUMCHATA \$9

Rumchata, chai tea

SPANISH COFFEE \$9

Tia Maria, White rum, Whipped Topping

B52 \$9

Baileys, Kahlua, grand marnier,
whipped topping

MONTE CRISTO \$9

Kahlua, grand marnier,
whipped topping

BLUEBERRY TEA \$10

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

