

# TAPAS & APPETIZERS

## Oysters \$4

Oysters on the half shell, mignonette, house hot sauce- Minimum order of 4

## Popcorn \$6 (GF,V)

Freshly popped corn, maple sugar, smoked butter & paprika, almonds

## Frites \$6 (GF,V)

Thick cut potatoes deep fried in duck fat, house ketchup

## Dates \$9 (GF)

Dates stuffed with goat cheese and wrapped in prosciutto, mojo rojo

## Carpaccio \$11 (GF)

Beef tenderloin, egg yolk, crispy capers, parmesan, black garlic aioli

## Ribs \$11 (GF)

Pork spareribs, dry rub, sherry glaze

## Salmon cakes (2) \$14

Potato, red pepper, green onion, avocado aioli

## Soup of the Day \$9

Chef's daily creation with house crackers

## Duck Confit Spring Rolls (6) \$13

Julienned vegetables, soy, garlic, sour cherry sauce

## Tempura Battered Cauliflower Bites (V) \$10

Sriracha mayo

## Deep Fried Pickle Chips (V) \$15

Breaded dill pickles, dill dipping sauce

## Dill Pickle Chicken Wings \$19

1 lb deep-fried dill brined chicken wings with dill seasoning, dill dipping sauce

## Dill Pickle Poutine \$18

Deep fried pickles, fresh cut fries, beef gravy, cheese curd, dill sauce

## Dill Caesar Salad \$15

Romaine, dill caesar dressing, bacon bits, dill croutons, parmesan cheese

Add chicken \$6 shrimp (4) \$8 scallops (3) \$12

## Tossed Salad (V, GF) \$14

Mixed greens, maple cider vinaigrette, charred corn, cranberries, pumpkin seeds, feta

Add chicken \$6 shrimp (4) \$8 scallops (3) \$12

## Pimento Cheese Dip (V) \$17

With grilled pita bread

## Dill Pickle Dip (V) \$17

With grilled pita bread

## Kettle Chip Nachos (V) \$21

Tomato, red pepper, green onion, cheddar, mozzarella, dill dipping sauce

Add chicken \$6 guacamole \$4

## Bacon Wrapped Scallops (3) \$17

Smoked creamed corn purée

## Mussels \$18

Dill cream sauce, grilled garlic baguette

## Dill Pickle Garlic Fingers \$15

Dill garlic butter, sliced dill pickles, mozzarella cheese, dill donair dipping sauce

*V=vegetarian Vg=vegan Gf= gluten free*

**Please ask us how we can modify your meal as vegetarian or gluten free**

*18% gratuity will be added to all groups of 8 and up.*

# SANDWICHES & ENTREES

## The Pickle Jar Burger \$20

Beef patty, tomato jam, deep fried burrata cheese, pickles, arugula, chimichurri aioli, house-made bun

## Philly Cheese Steak \$22

Roasted beef, demi, sautéed mushrooms and peppers, pimento cheese, mozzarella cheese, house-made roll

## Chicken Club \$18

Dill pickle brined fried chicken, bacon, cilantro sriracha mayo, blue cheese sauce, arugula, pickled tomatoes, house-made bread

## Tuna Melt \$16

Flaked white tuna, green onion and roasted garlic mayo, celery, cheddar, mozzarella, served open face on house-made white bread

## Dill Chicken Wrap \$17

Flour tortilla, dill pickle brined fried chicken, dill sauce, swiss cheese, arugula, pickled tomato and pickles

## Veggie Burger \$16 (VG)

Black bean burger, jalapeno veganise, vegan pepper jack cheese, arugula, pickled tomato, house-made bun

All sandwiches are served with a choice of tossed salad, fries, soup, dill potato chips or tater tots.

Add root vegetable fries, poutine, or caesar salad for an additional \$5 Substitute gluten-free bread \$4

## Brown Butter Trout (Gf) \$27

Citrus crème fraîche, warm potato and seasonal vegetable salad, smoked garlic vinaigrette

## Salmon (Gf) \$28

Grilled salmon, brown butter bok choy, coconut curry rice

## Fish & Chips (2) \$21

Panko crusted pan fried haddock, bacon and green onion tartar sauce, pickled slaw, fries

## Vegan Fish & Chips (VG) \$18

Dill tempura batter, caper and lemon marinated tofu, vegan tartar sauce, pickled slaw, fries

## Fettuccini \$26

Basil cream sauce, tomato, bacon, spinach, onions, mozzarella cheese

Add chicken \$6 shrimp (4) \$8 scallops (3) \$12

## Bibimbap \$18

Steamed rice, sautéed vegetables, pickled bean sprouts, fried egg, spicy apple soya sauce,

Choice of chicken or tofu

## Southern Fried Chicken (2) \$22

Pickled coleslaw, roasted garlic and herb tater tots, house ketchup. Add a drumstick \$5

## 6oz Smoked Pork Chop (Gf) \$24

Thick cut duck fat fries, brown butter carrots and brussel sprouts, bourbon molasses demi glace

## 8oz Dry Age Striploin \$33

Roasted garlic whipped potatoes, brown butter shaved brussel sprouts, demi-glace

Add shrimp (4) \$8 scallops (3) \$12 mushrooms & onions \$7

## Sarah's Mother's Meat Loaf \$21

Sweet tomato glaze, brown butter roasted corn and peas, roasted garlic whipped potatoes

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# DESSERT

## ON A PLATE | IN A GLASS

### Vegan Chocolate Pot De Crème \$11

Silky chocolate and orange liqueur pot de crème topped with macerated strawberries

### Gin Glazed Mini Cinnamon Rolls (5) \$9

House-made cinnamon rolls, gin glaze, cream cheese frosting

### Pink Lemonade Cheesecake \$12

House-made no-bake pink lemonade cheesecake, whipped cream, graham crumb

### Deep Fried Carrot Cake \$10

Corn flake crust, carrot marmalade, cream cheese frosting

### Spiced Cake with Irish Whiskey Sauce \$9

Warm molasses spice cake drenched in an Irish whiskey toffee sauce

### Flat White Martini \$12

Bailey's espresso, vodka, espresso coffee

### Red Velvet Martini \$12

Bailey's red velvet, vodka, milk, chocolate sauce, whipped cream

### Salted Caramel Hot Chocolate \$12

Bailey's salted caramel, hot chocolate, whipped cream

### Nutty Irishman \$12

Bailey's original, frangelico, hot coffee, whipped cream

### Cold Brew Mint Martini \$14

Vodka, moonshine creek peppermint patrick, cold brew coffee

*Add a scoop of vanilla ice cream \$2.50*

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