

STARTERS
Sambuca Mussels
stewed tomato, fennel, lobster cream broth, chargrilled garlic bread

Truffle Fries vg/gf
fresh chives, truffle aioli
Sweet \& Spicy Crispy Calamari gf/df jalapeno peppers, hot honey chili glaze

Hummus Plate v/gf/df
chargrilled flatbread wedges, extra virgin olive oil, assorted olives

Fried Artichokes vg
harissa aioli, baby greens, shaved parmesan

SANDWICHES
all sandwiches served with house potato chips, upgrade to fries +2 side salad +3

Kilcoyne Farms Bistro Burger
fried avocado, bacon, swiss cheese, bibb lettuce, sliced tomato, truffle aioli, toasted brioche bun (veggie burger available upon request)

Fried Hot Chicken
honey mustard sriracha aioli, bibb lettuce, sliced tomato, pickles, toasted brioche bun

Blackened Salmon
grilled ciabatta, applewood bacon, salmon cracklings, bibb lettuce, sliced tomato, boursin cheese

Sicilian Steak
chargrilled garlic ciabatta, italian breadcrumbs, ammoglio sauce, melted mozzarella cheese

SOUP AND SALAD
add salmon +12 , chicken +9
Caesar vg/gf
romaine hearts, shaved parmesan, grape tomatoes, kalamata olive dressing

Bistro Salad v/gf
seasonal greens, tomato, carrot, cucumber, dried cherries, red onion, miso-maple dressing

Chili gf
cheddar cheese, green onion, oyster crackers
add grilled cheese sandwich $+5 \mathrm{w} /$ bacon +3
Soup of the Day

MAINS
Shrimp \& Scallop Pan Roast
lobster cream, stewed tomatoes, saffron rice, toasted almonds, grilled bread

Shepherd's Pie gf ground lamb, beef short rib, brisket, peas, carrots, corn, natural jus, mashed potatoes gratin

Pan Fried Rainbow Trout gf golden raisin caponata, smashed fingerlings, seasonal vegetable

Spaghetti Bolognese
parmesan cheese, fresh basil, chargrilled garlic bread

Oscar's Smoked Pork Chop gf maple glaze, smashed fingerling potato, seasonal vegetable, candied pecans

