

LIGHTER FARE

SCOTCH ONION SOUP - 9

rich caramelized onions in beef broth with a hint of single malt whisky and served with a sharp scottish cheddar crouton

GRILLED GOAT CHEESE & BEETS - 10

grilled aged goat cheese paired with sweet & sour beets, balsamic whole grain mustard vinaigrette

WARM PRETZELS - 7

soft pretzels served warm with jalapeno honey and whole grain mustard

"UN-FONDUE" - 11

our take on a fondue, but without the hard work - rustic county bread, artisanal sausage and dried fruit smothered in a decadent cheese fondue

SHORT RIB LOADED YORKSHIRES - 4 each

slider-sized pop-over style puddings, with braised short ribs and stilton blue cheese

BAR SNACK ENSEMBLE - 9

crispy black pudding, warm pretzel with jalapeno mustard and chef's savory popcorn creation

SALADS AND SUCH

ICEBERG SLICE - 9

cross section of iceberg lettuce topped with stilton blue cheese, spiced walnuts and candied cherry tomato; dressed in a buttermilk dressing with pancetta crumbles

WARM SMOKED TROUT WINTER VEGETABLE SALAD - 13

big lake smoked trout, roasted fingerling potato, baby heirloom carrots, winter squash, preserved lemon and herb dressing

LOCAL ORGANIC GREENS WITH DUCK* - 15

crisp-seared duck breast served with local organic greens, grilled kumquats, baked pecorino shards; tossed in a warm blood orange honey vinaigrette

WHOLE LEAF CAESAR WITH CHICKEN / SALMON* - 14

traditional whole leaf caesar, parmesan shards and soda bread croutons topped with grilled chicken or salmon

STEAK & EGG SALAD* - 16

grilled skirt steak, local organic greens and pickled red onion, dressed in a warm basil pancetta dressing; completed with a soft poached egg and blue cheese

* Written information regarding the safety of this item is available upon request since it may be served raw or undercooked

SANDWICHES & BURGERS

GRILLED CHICKEN SALAD - 13

diced roasted chicken, walnuts, red grapes and tarragon-yogurt dressing on cranberry-walnut bread

BRITTLEBUSH ANGUS BURGER* - 15

(choice of cheese + one additional topping)served on a brioche bun
fried egg, poblano peppers, avocado, mushroom, pickled red onion, bacon — 1 each

SLIDER SAMPLER* - 15

buffalo with stilton & pickled red onion
angus with sautéed mushroom & swiss cheese
and lamb with roasted peppers & goat cheese

TANDOORI CHICKEN - 14

red curry & yogurt glaze chicken breast and mango chutney; served on house-made flatbread with belgian endive, aged jack cheese and cucumber mint salad

PORK & CHEESE - 13

cherry-glazed pork, aged dry jack cheese and watercress on toasted cranberry-walnut bread

ENTRÉE OFFERINGS

“PIPER’S ALE” FISH AND CHIPS - 14

beer-battered atlantic cod fillet served with caper and malt vinegar aioli

MAC & CHEESE WITH A TWIST - 16

lobster claw, sharp scottish cheddar and roasted tomato; finished with goat cheese-panko crust and crunchy rock shrimp

“FULL SCOTTISH” BREAKFAST STACK* - 15

thick cut bacon, shaved pork loin, fried egg, watercress, roasted tomato and portabella mushroom served on a brie and caramelized onion rosti potato

LINGUINI WITH ORGANIC SCOTTISH SALMON* - 16

flaked grilled salmon fillet, saffron tomato coulis and bitter orange olive oil

STEAK & OATMEAL STOUT PIE *- 14

slow braised stew of beef, carrots, and potatoes in a rich oatmeal stout sauce, topped with puff pastry

SIDES

SWEET POTATO FRIES - FRENCH FRIES - 5

ONION RINGS - - POLENTA TOTS - 6

(SERVED WITH HOUSE MADE AIOLI)

SEASONAL FRUIT - 4

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