



## FOR THE TABLE

### CHARCUTERIE BOARD \$16

*Selection of cured meats, pickles and olives, house made preserves, dried fruit with our own focaccia crostini*

### CHEESE BOARD \$16

*Assortment of local cheese, house made preserves, focaccia crostini and fresh fruit*

### SHEET PAN NACHOS \$19

*White corn tortilla chips topped with sweet red and green peppers, diced tomato-black bean-corn mix, green onions and of course cheese!  
(add chicken or beef or vegan cheese \$5)*

## SOUP AND SALAD

### KNIFE & FORK CAESAR \$11

*Crisp romaine heart leaves dressed with house made Caesar dressing, focaccia croutons, crispy pancetta, grilled lemon wedge with grated parmesan cheese.*

### SEASONAL GARDEN SALAD \$13

*Featuring local seasonal fruits and vegetables, house made vinaigrette and artisanal cheese*

### SOUP OF THE WEEK \$8

*House made, using fresh seasonal ingredients*

## PUB FARE

### FOCCA-ZAA: PIZZA, ONLY BETTER! \$15

*House made Focaccia base. Toppings change weekly. Ask your server for this week's feature*

### CRAFTY BEER BATTERED FISH N CHIPS (6oz) \$18

*Lake Erie White Perch coated with Anderson Cream Ale batter, fried to perfection and served with French fries, house made tartar sauce, coleslaw and a lemon*

### THE DISTRICT BURGER \$18

*8oz all Beef patty topped with maple bacon jam, house smoked cheddar cheese, A crispy onion ring and Boston bib lettuce  
(Served with French fries or Caesar salad)*

### CHICKEN WINGS \$16

*A pound of wings, your favourite sauce, carrots & celery  
(Mild, medium, hot, honey garlic, fire & ice, pepper & parm, salt & pepper, naked)*

## MEALS

### ROASTED CHICKEN BREAST \$24

*6oz. chicken breast, red skin mashed potatoes, roasted seasonal vegetables, finished with a Crunican apple and leek-sweet vermouth sauce*

### LINGUINE PASTA PRIMA VERA \$18

*Baby spinach, caramelized onion and roasted beets in a white wine herbed olive oil sauce.  
(Add chicken \$5 or shrimp \$6)*

### NEW YORK STRIP LOIN \$29

*Grilled 8oz. Ontario Steak served with sauteed seasonal vegetables, herb roasted chateau potatoes, and topped with a black truffle & thyme compound butter.*

## SIDES

*French Fries \$5 | Sweet Potato Fries \$6 | Onion Rings \$7*

## ON THE SWEET SIDE

WEEKLY DESSERT FEATURES