

Soup of the Day

Chef's Daily Creation / 12

Roasted Brussel Caesar

Bacon Lardons, Crostini, Parmesan / 14

Jiggs Dinner Croquettes

Mustard Pickle Relish, Split Pea Puree, Root Vegetables, Mt. Scio Savory / 15

Pan Roasted Sea Scallops

Bacon and Onion Jam, Blueberry Gastrique, Crispy and Pickled Shallots / 17

Quinoa, Tomato and Avocado Salad

Vegan Cashew Cheese, Pepita, Bibb Lettuce, Pickled Shallot, Citrus-Chili Vinaigrette / 14

Cast Iron Baked Brie

Fig Marmalade, Brown Sugar and Brandy Caramelized Apples, Fried Leeks, Toasted Baguette / 15

North African Style Braised Lamb Soup

Grilled Flatbread, Crispy Chickpeas, Yogurt / 16

Dry Spiced Chicken Wings

Ranch Aioli, Honey Buffalo Sauce, Crumbled blue cheese / 16

Caesar Style Newfoundland Blue Mussels

Clamoto, Celery, Vodka, Newfoundland Seasonings Spice Blend / 14

Duck Confit Cavatelli

Peas, Sundried Tomato, Thyme and Roasted Garlic Butter, Pangrattato, Duck Breast "Bacon", Parmesan / 17

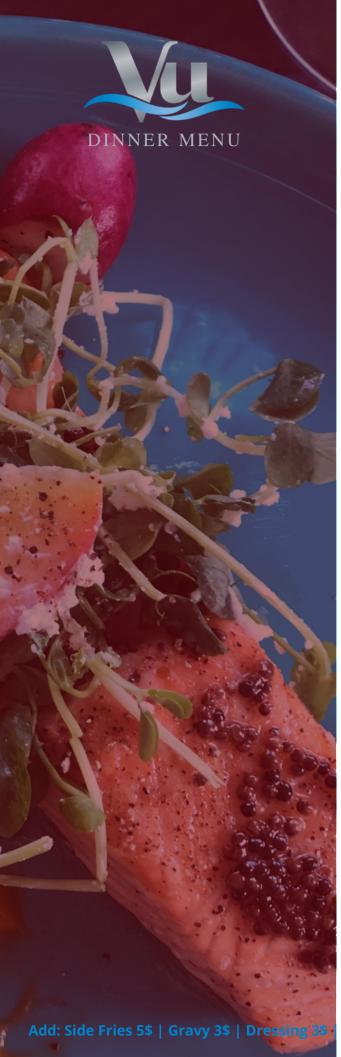
Spicy Yellowfin Tuna Tartare

Sriracha and Sesame Dressing, Daikon Radish, Pineapple, Green Onion, Wontons, Wasabi Sprouts / 17

General Tso Style Fried Chicken Wraps

Sesame Seeds, Green Onion, Jasmine Rice, Bibb Lettuce / 16





large plates

"VU" Burger

Beef Chuck Patties, Cheddar, Bacon, Caramelized Onions, Tomato, Ketchup, Lettuce, Mustard Pickle Relish, Sesame Seed Bun / 24

Buffalo Honey Chicken Sandwich

Southern Fried Chicken Breast, Cheddar, Iceberg Lettuce, Pickles, Ranch Aioli / 24

Fish & Chips

Beer Battered Newfoundland Cod, Tartar, and Malt Vinegar Spritzer / 1 piece 18 2 piece 24

Maple and Mustard Seed Glazed Salmon

Slow Roasted Vegetable Medley, Pickled Peach, Goats Cheese and Micro Shoot Salad, Sweet Potato Puree / 30

Pan Seared "AAA" Beef Tenderloin (80z)

Parmesan and Roasted Garlic Duchess Potatoes, Grilled Asparagus, Bone Marrow and Horseradish Butter, Demi-glace / 46

Sous Vide Poached "AAA" Beef Striploin (10 oz)

Crispy Duck Fat Potatoes, Roasted Baby Carrots, Bordelaise, Caramelized Mushrooms and Onions / 40

Slow Roasted Chicken Pappardelle

Mushroom, spinach, Bacon, Pangrattato, Tomato Conserva, Garlic, Chili Flake and Goats Cheese Cream / 28

Pan Roasted Herb and Dijon Crusted Lamb Rack

Honey and Rosemary Glazed Vegetable Medley, 3 Cheese and Caramelized Onion Risotto, Demi-glace Half Rack / 32 Full Rack / 58

Pan Fried NL Cod

"NL Dressing" Crusted, Root Vegetable and Salt Beef Hash, Split Pea Puree, Mustard Pickle Vinaigerette, Market Vegetables / 30

Hickory Smoked Blackened Double Bone-in Pork Chop

Loaded Mash Potatoes, Roasted Corn Salsa, Broccolini, Chipotle Root Beer BBQ Sauce / 36

Side Green Salad 6\$ | Side Vegetables 5\$ | Seared Scallops 10\$