

small plates

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

*Clamato, 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

Vu
DINNER MENU



Add: Side Fries 5\$ | Gravy 3\$ | Dressing 3\$ | Side Green Salad 6\$ | Side Vegetables 5\$ | Seared Scallops 10\$

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 (8oz)

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 Vinaigrette, Market Vegetables / 30

Hickory Smoked Blackened Double Bone-in Pork Chop

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