

small plates

Soup of the Day

Chef's Daily Creation / 16 ^{3/4}

Roasted Brussel Caesar

Bacon Lardons, Crostini, Parmesan / 18 ^{3/4}

Quinoa, Tomato and Avocado Salad

Vegan Cashew Cheese, Pepita, Bibb Lettuce,
Pickled Shallot, Citrus-chili Vinaigrette / 18 ^{3/4}

Jiggs Dinner Croquettes

Mustard Pickle Relish, Split Pea Puree, Root Vegetables,
Mt. Scio Savory / 18 ^{3/4}

Cast Iron Baked Brie

Cranberry-orange Jam, Pepitas, and Honey Rosemary
Drizzle served with Grilled Baguette / 21 ^{3/4}

Pan Seared Scallops

Pan Seared Scallops with Curry Carrot Puree,
Bacon Lardons, Crispy Green Peas, Maple Balsamic
Caramel and Pea Shoots / 26 ^{3/4}

Drunken Lamb Stew

Root Vegetables, Green Peas, and Duck Bacon
prepared with Puff Pastry / 21 ^{3/4}

Southwest Inspired Seafood Chowder

Corn, Potatoes, Carrots, and Bacon with Seasonal Seafood
in a Spiced Creamy Broth / 19

Blue Mussels

Steamed Mussels with Quidi Vidi Day Boil, Tomato, and Garlic
Broth, served with House-made Grilled Focaccia / 19

Spicy Yellowfin Tuna Tartare

Sriracha and Sesame Dressing, Daikon Radish, Pineapple,
Green Onion, Wontons, Local Microshoots / 23 ^{3/4}

Vu Wings

Lightly Dusted Fried Wings with Vu Dry Spice
and Honey Buffalo on the side / 21 ^{3/4}

Ginger Prawn Lettuce Wraps

Sauteed Ginger Garlic Prawns, Bibb Lettuce, Pickled Radish
and Carrot with Garlic Sesame Oil / 23 ^{3/4}

**Add: Side Fries 7\$ | Gravy 4\$ | Dressing 4\$ |
Green Salad 8\$ | Side Vegetables 7\$ |
Seared Scallops 15\$**

large plates

New Vu Burger

2 Patties, Smoked Cheddar, Pork Belly, Garlic Aioli,
Red Onion Relish and Deep Fried Pickle / 28 ^{3/4}
add another patty / \$8

Buffalo Honey Chicken Sandwich

Southern Fried Chicken Breast, Cheddar, Iceberg Lettuce,
Pickles, Ranch Aioli / 28 ^{3/4}

Fish & Chips

2 Pieces Beer Battered Newfoundland Cod, Tartar
and Malt Vinegar Spritzer / 28 ^{3/4}

Maple and Mustard Seed Glazed Salmon

Slow Roasted Vegetable Medley, Pickled Peach, Goats Cheese
and Micro Shoot Salad, Sweet Potato Puree / 39 ^{3/4}

Pan Fried NL Cod

"NL Dressing" Crusted, Root Vegetable and Salt Beef Hash,
Split Pea Puree, Mustard Pickle Vinaigrette,
Market Vegetables / 39 ^{3/4}

Pan Seared Duck

Cold Smoked Duck Breast, Pan Seared with a Cheesy Duck Bacon
Risotto served with a Berry Compote, Red Wine Reduction
and Market Vegetables / 42 ^{3/4}

Pan Seared Beef Tenderloin (8 oz)

Served with Parmesan Garlic Fries with Peppercorn Bourbon
Cream Sauce and Market Vegetables / Market Price
Add Mushrooms and Onions / 6

Hickory Smoked Blackened Double Bone-in Pork Chop

Loaded Mash Potatoes, Roasted Corn Salsa, Broccolini,
Chipotle Root Beer BBQ Sauce and Market Vegetables / 45 ^{3/4}

Slow Roasted Chicken Pappardelle

Mushroom, Spinach, Bacon, Pangrattato, Tomato Conserva,
Garlic, Chili Flake and Goat Cheese Cream / 38 ^{3/4}

Drunken Lamb Shank

Cider and Red Wine Braised Lamb Shank served with Roasted
Garlic Mash Potatoes and Market Vegetables served with
a Tomato Red Wine Jus / 45 ^{3/4}

Cajun Cauliflower and Grits Bowl

Deep Fried Cauliflower tossed in Dry Cajun Seasoning served with
Smokey Grits, Wilted Spinach, Corn on the Cob Spears with a
Cajun Lime Aioli / 28

 **GLUTEN FREE OPTIONS AVAILABLE**

