

## small plates

### Soup of the Day

Chef's Daily Creation / 16

### Southwest Inspired Seafood Chowder

Corn, Potatoes, Carrots, and Bacon with  
Seasonal Seafood in a Spiced Creamy Broth / 18 3/4

### 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 / 19 3/4

### Cast Iron Baked Brie

Cranberry-orange Jam, Pepitas, and Honey Rosemary  
Drizzle with Grilled Baguette / 19

### Drunken Lamb Stew

Root Vegetables, Green Peas, and Duck Bacon  
prepared with Puff Pastry / 19

### Roasted Brussel Caesar

Bacon Lardons, Crostini, Parmesan / 16 3/4

### Jiggs Dinner Croquettes

Mustard Pickle Relish, Split Pea Puree, Root Vegetables,  
Mount Scio Savory / 18 3/4

### Quinoa, Tomato and Avocado Salad

Vegan Cashew Cheese, Pepita, Bibb Lettuce,  
Pickled Shallot, Citrus-Chili Vinaigrette / 18 3/4

### Ginger Prawn Lettuce Wraps

Sauteed Ginger Garlic Prawns, Bibb Lettuce, Pickled Radish  
and Carrot with Garlic Sesame Oil / 21 3/4

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

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### 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 / 24 3/4

### VU Chicken Salad

Chicken, Honey Balsamic Vinaigrette, Spring Lettuce Mix,  
Bacon, Candied Pecans, Carrot, Mushrooms, Pickled Shallot,  
Parmesan, White Cheddar / 25

### Fish & Chips

Beer Battered Newfoundland Cod, Tartar,  
and Malt Vinegar Spritzer / 1piece 20 2 piece 24

### Turkey and Brie Melt

Smoked Turkey and Brie with Sour Cherry Chutney served on  
Sour Dough Bread with Fries or Garden Salad / 22

### Slow Roasted Chicken Pappardelle

Mushroom, Spinach, Bacon, Pangrattato, Tomato Conserva,  
Garlic, Chili Flake and Goat Cheese Cream / 28

### Pan Fried NL Cod

"NL Dressing" Crusted, Root Vegetable and Salt Beef Hash,  
Split Pea Puree, Mustard Pickle Vinaigrette,  
Market Vegetables / 28 3/4

### Maple and Mustard Seed Glazed Cedar Planked Salmon

Glazed Market Vegetable, Pickled Peach, Goat Cheese  
and Micro Shoot Salad, Sweet Potato Puree / 28 3/4

### Open Faced Beef Sandwich

Sliced Beef, Beef Au Jus, Caramelized Onions,  
Bell Peppers, Spinach, Focaccia, and Aged White Cheddar / 28 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**

