

<b>Let's Just Get a Cheese Board</b>	<b>36</b>
Three cheeses, seasonal sides	
<b>Spicy Cashew Om Nom Greens (VE)</b>	<b>18</b>
Green Beans tossed in Cantonese style sauce	
<b>More Than Just Rabbit Food</b>	<b>20</b>
Roast Pumpkin, Rocket, Pine nuts and Goats Cheese Tossed in a Balsamic Vinaigrette.	
<b>Kevin's Jambalaya (VE,GF)</b>	<b>21</b>
A hot pot of rice, vegetables, southern spices and charm Go Carnivore for \$7 and add Spicy Sausage and Shrimp	
<b>Crispy Nashville Hot Cauliflower (V, VEO)</b>	<b>23</b>
Fried Cauliflower Florettes served with Ivory BBQ Sauce	
<b>BBQ Slip Slop Sliders (3)</b>	<b>25</b>
Mustard-BBQ Pulled Pork, Slaw and Raclette Cheese. Served on a Brioche Bun, it's a sun safe option for sharing!	
<b>Almost Famous Chicken Wings</b>	<b>24</b>
House Hot Mix BBQ Sauce and Ranch Dressing	
<b>Get Your Schnit Together</b>	<b>24</b>
Panko Crumbed Chicken served on a bed of Creamy Mash Served with house made Mushroom Gravy. It's pub food done right!	
<b>I Don't Need No Stinkin Pastry - Loaded Fries (VEO, GFO)</b>	<b>21</b>
Take our famous Meraki Fries and Load it with your choice of Pie Topping. For Our Gluten Free and Vegan Friends!	
<b>Crunchy Munchy Calamari (DF)</b>	<b>24</b>
Salt and Pepper Squid with Tartar	
<b>I Can't Believe They're Not Nachos (VE,GF)</b>	<b>28</b>
Plant based Nachos that will blow your mind	

**FOOD**

**FOR**

**THOUGHT**