

FLIGHTS

The Home of Hometown

Southern Light, Southern Ale, Pedal Pilsner & Hazy Susan \$11
20 oz

Norfolk Tour

Hometown Brew Co, Charlotteville Brewing Company, The Blue Elephant & Wishbone Brewing Co. \$12
20 oz

Pick of the Line

Your choice of 4 local draughts! \$12
20 oz

FROM THE FRIDGE

Local 519

Charlotteville Brewing Company \$9
Pale Ale
4.9%, 473ml

Outlawger

The Blue Elephant Pale Lager \$9
4.5%, 473ml

Red Devil

The Blue Elephant Amber Ale \$9
5.1%, 473ml

The Gentlemen's Pilsner

The Blue Elephant European Style Pilsner \$9
5.0%, 473ml

Dark & Stormy

The Blue Elephant Black Lager. \$9
4.5%, 473ml

Jam Band

Blackberry Sour
Wishbone Brewing Co. \$9
Bright & Tart Sour.
5.9%, 473ml

Black Bridge

Wishbone Brewing Co. \$9
Stout, 4.5% 473ml

Mimosa Seltzer

Wishbone Brewing Co \$9
Orange Sparkling Seltzer
7.5% 473ml

Hop'n Apple

Ramblin' Road Wit Beer \$9
6.0% 473ml

Kaleidoscope

Flux Brewing Co. \$9
Fruit Sour
5.0% 355ml

Sunny as Folk

Concession Road Brewing Co. \$9
Raspberry
Lemonade Seltzer
4.0%, 473ml

ON DRAUGHT

1 Southern Light Hometown Brew Co. 13oz \$7
16oz \$8.5
Light Lager, 4.2% pitcher \$24

2 Southern Ale 13oz \$7
16oz \$8.5
Hometown Brew Co. Belgian Ale, 4.9% pitcher \$24

3 Hazy Susan Hometown Brew Co. 13oz \$7.5
16oz \$9
West Coast IPA, 6.0% pitcher \$26

4 Pedal Pilsner Hometown Brew Co. 13oz \$7.5
16oz \$9
German Pilsner & Vienna Malt, Saaz Hops, 5.0% pitcher \$26

5 Blue County Hometown Brew Co. 13oz \$7.5
16oz \$9
Blueberry Saison 6.0% pitcher \$26

6 HTBC Seasonal Brew Hometown Brew Co. 13oz \$7.5
16oz \$9
Rotating Seasonal Brew pitcher \$26

7 8 9 Norfolk County's Rotating Taps 13oz \$8
16oz \$9.5
Ask your server & check 'On Draught' pitcher \$28

10 Hard Cider 13oz \$9.5
16oz \$12
Rotating Seasonal pitcher \$30

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ANYTIME BEER

de-alcoholized

Proceed with Caution

One For The Road Brewing Co. \$8
Amber, 0.5%, 473ml

Stone Sofa

One For The Road Brewing Co. \$8
Kolsch, 0.5%, 473ml

Irish Red

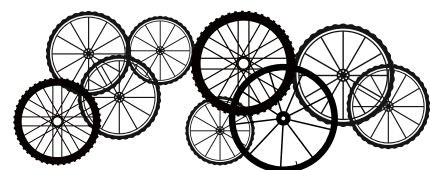
Sober Carpenter Medium Bodied Ale \$8
0.5%, 473ml

West Coast IPA

Sober Carpenter Hop Forward. \$8
0.5%, 473ml

Ask us for our rotating features!

HST is not included in pricing.



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Cherry Bomb

Bonnieheath Estate Lavender & Winery
Blend of Apple and Cherry
6.5%, 500ml \$9.5

Fresh Apple

Bonnieheath Estate Lavender & Winery
Apple Hard Cider
6.7%, 500ml \$9.5

Dog House

Hounds of Erie
Apples and Ontario Citra Hops
5.5%, 500ml \$9.5

HARD CIDER

The Fighter Cider

Front Road Cellars
Apples, Blackberries & Blueberries
6.0%, 355ml \$8.5

Berry Blush

Heeman's Cidery & Meadery
Strawberry, Raspberry & Apple
5.0%, 355ml \$8.5

Hard Apple

Heeman's Cidery & Meadery
Fresh Gala, Off-Dry
4.0%, 355ml \$8.5

KOMBUCHA

Sparkling & fermented tea.
Vegan, raw, gluten and nut free.

Raspberry Lemonade

Tangy yet sweet. A bright pink "lemonade-tea." \$6.5

Ginger

A soothing, smooth yet spicy blend. \$6.5

Citrus Twiist

Seaberries, orange, lemon, ginger and turmeric. \$6.5

Blue Mermaid Lemonade

Spirulina, lemon, lemongrass, vanilla and lavender. \$6.5

COFFEE & TEA

Freshly Brewed Coffee

The Tasty Bean. Choice of Sumatra Dark Roast or South Coast Market Blend. \$3.5

Iced Coffee

Sumatra Dark Roast served over ice. Just how you like it. \$3.75

Tea

English Breakfast, Orange Pekoe, Green, Vanilla Chai, Earl Grey, Lemon Lift, Peppermint. \$3.25

SPARKLING MAPLE WATER

Organic & natural sparkling tree water

Lemon, Lime, Grapefruit & Peach

\$4.25

MOCKTAILS

Shirley Temple

7up, Mango Juice, Grenadine & Maraschino Cherry. \$7

Lake Side Punch

Blue Curacao Simple Syrup, Lemonade, & Swedish Fish. \$8

All of our cocktails can be made into a mocktail!

SODA

Pepsi, Diet Pepsi, 7UP, Dr. Pepper, Root Beer, Ginger Ale, Cream Soda, Iced Tea.

\$3.25

JUICE

Orange Juice Apple Juice, Pineapple Juice, Lemonade.

\$3.5

MILK

White, Chocolate, Unsweetened Oat.

\$3.75

HST is not included in pricing.

WHITE WINE

Harvest Party White

Burning Kiln Winery	6oz	\$12
A Blend of Estate Grown Varieties	9oz	\$16
12.3%	bottle	\$38

Cureman's Chardonnay

Burning Kiln Winery	6oz	\$13
Fermented in French Oak	9oz	\$17
13.2%	bottle	\$48

Quitting Time

Burning Kiln Winery	6oz	\$13
Pinot Grigio, Dry, Summer Sipper	9oz	\$17
13.5%	bottle	\$48

Roots

Burning Kiln Winery		
Blend, Apple, Lemon, Watermelon & Honey Suckle	can	\$14
12.5%, 250ml		

Off-Dry Riesling

Inasphere Wines	6oz	\$11
Semi-Sweet, Summer Sipper	9oz	\$14
10.0%	bottle	\$32

Sauvignon Blanc

Inasphere Wines	6oz	\$11
Granny Smith Apples & Peach	9oz	\$14
11.4%	bottle	\$32

Un-Oaked Chardonnay

Inasphere Wines	6oz	\$11
Notes of Peach & Floral finishes with Pineapple, Apple & Lime	9oz	\$14
12.2%	bottle	\$32

Grey Area

Inasphere Wines	6oz	\$11
Semi Dry, Poached Pear & Apricot	9oz	\$14
10.3%	bottle	\$32

ROSE

Broken Needle

Burning Kiln Winery		
Pinot Noir, Berry & Citrus	6oz	\$13
12.5%	9oz	\$17
	bottle	\$48

Bloom

Burning Kiln Winery		
Blend, Watermelon & Jasmine Flower	can	\$14
12.5%, 250ml		

Cab Franc Rose

Inasphere Wines	6oz	\$11
Rose Petal, Jasmine Flower & Peach	9oz	\$14
11.1%	bottle	\$32

HST is not included in pricing.

RED WINE

Harvest Party Red

Burning Kiln Winery	6oz	\$12
Blend of Norfolk County Varietals	9oz	\$16
12.5%	bottle	\$38

Prime

Burning Kiln Winery	6oz	\$13
Pinot Noir, Lightly Oaked	9oz	\$17
12.7%	bottle	\$48

Strip Room

Burning Kiln Winery		
Merlot, Cabernet Franc & Petit Verdot	6oz	\$13
Kiln Dried	9oz	\$17
13.3%	bottle	\$48

Cabernet Frank

Burning Kiln Winery	6oz	\$13
Black currant, Leather & Cranberry	9oz	\$17
12.5%	bottle	\$48

Cabernet Sauvignon

Inasphere Wines	6oz	\$11
Medium Body, Long Finish	9oz	\$14
13.4%	bottle	\$32

BOLD RED BY THE BOTTLE

Kiln Hanger

Burning Kiln Winery		
Kiln Dried, Cabernet Franc		\$76
14.5%		

Inferno

Burning Kiln Winery		
Kiln Dried, Petit Verdot		\$76
14%		

M1

Burning Kiln Winery		
Kiln Dried, Merlot		\$76
13.5%		

'Spheres SPARKLING

Inasphere Wines		
Red Cherry, Apple & Orange Citrus	6oz	\$12
11.9%	9oz	\$15
	bottle	\$42

Bramble & Vine

Blueberry Hill		
White Wine Berry Fizz	6oz	\$12
9.0%	9oz	\$15
	bottle	\$42

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LUNCH & DINNER MENU

Entrees are offered after 5pm.

SHAREABLES

Cheese & Charcuterie Board

Balsamic Bellavitano,
Castello Brie, Chorizo, Pickled
Vegetables, Kalamata Olives,
Hometown Blueberry Saison Mustard,
Candied Pecans, Baguette & Cracker.

\$34

Steak Bites ^{GF}

Tender Ribeye served with Burnt
Jalapeno Sour Cream & Soya Ginger
Sauce topped with Green Onions.

\$19

Fresh Cut ^{GF} French Fries ^V

sm. - \$5 lg - . \$9

Add Sauce for Dipping!

Lemon Aioli, Roasted Garlic Aioli,
Chipotle Aioli, Lemon & Dill Sour
Cream, Burnt Jalapeno Sour Cream &
Red Wine & Caramelized Onion Gravy.

\$2

Layered ^{GF}

Pulled Pork Nachos

BBQ Braised Pork, Mixed Cheese,
Bruschetta, Pepperoncini, Green Onion,
Corn Chips with Lemon Dill Sour Cream.

\$22

Red Wine & Cremini

Spinach Dip ^V

Caramelized Onion, Portobello Mushroom,
Garlic, Lemon, Spinach, Cream Cheese &
Asiago, served with Crisp Naan.

\$21

Crispy ^V

Battered Mushrooms

Golden Mushrooms served
with Chipotle Aioli.

\$14

Pepperoni Pizza Logs

Egg Roll Wrapper filled with Pepperoni,
Mixed Cheese & Marinara served with
Garlic Aioli.

3pc - \$12 6pc - \$22

Lake Erie Perch Taco

Bell Pepper and Mango Salsa, Red Cabbage and Carrot Slaw, Zesty Lemon Aioli on Soft Shell Taco.

per taco - \$9

Dill Pickle Grilled Cheese 🌿

'The Good Bread Company' Dill Pickle Bread, Sliced Dills, Cheddar & Garlic Aioli.

\$14

Buffalo Chicken Quesadilla

Pulled Chicken, Bruschetta, Caramelized Onion, Mixed Cheese served with Burnt Jalapeño Sour Cream & Green Onions.

\$17

Burrito Wrap 🌿

Jasmine Rice, Corn, Black Bean, Lime, Cilantro, Avocado, Bruschetta, Mixed Cheese & Chipotle Aioli wrapped in a Grilled Tortilla.

\$18

The Farmer's Burger

8oz Beef Burger, Bacon, Cheddar, Romaine, Caramelized Onion, Bruschetta, Fried Pickle, Chipotle Aioli on a Brioche Bun.

\$18

Gluten Free Bun +\$2

The Local Biker

8oz Beef Burger, Sliced Tomato, Red Onion and Romaine on a Brioche Bun.

\$12

Gluten Free Bun +\$2

Beer Battered Pickerel Sammie

Fennel, Dill & Carrot Salad with Citrus Dressing, Zesty Lemon Aioli, Pickle & Tomato on an Italian Bun.

\$22

Make if a Bowl with Grilled Pappadum! GF



Red Wine & Onion Gravy \$2

Roasted Garlic Aioli \$2

Zesty Lemon Aioli \$2

Chipotle Aioli \$2

Lemon & Dill Sour Cream \$2

Burnt Jalapeño Sour Cream \$2

Grilled Chicken \$9

Crispy Chicken \$9

Beer Battered Pickerel \$9

Grilled Portobello Mushroom \$7

Panko Breaded Perch - 2pc \$9

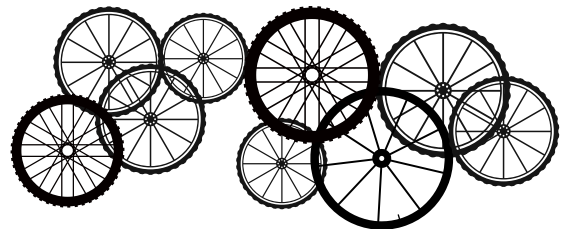
Fresh Cut French Fries \$3 \$5

Caesar Salad \$7 \$9

Garden Salad \$4 \$6

Classic Poutine \$7 \$9

MVP Fun Fries \$7 \$9



Substitute any protein with a grilled portobello mushroom!
Items are subject to change due to availability, without notice.

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Hearty Spring  GF

Fresh Greens, Avocado, Egg, Pickled Red Onion, Carrot Ribbon, Cucumber, Feta, Bee Pollen, Parsnip Chips & Red Wine Dressing.

sm. \$9 lg. \$16

Tri-Quinoa & Baby Arugula  GF

Roasted Beet, Pickled Red Onion, Candied Pecans, Quinoa, Arugula, Celery, Carrot Ribbon, Parsnip Chip, Asiago & Citrus Dressing.

sm. \$9 lg. \$16

Caesar Salad

Crisp Romaine, Local Bacon Bits, Shaved Asiago & Parmesan, Lemon, Crouton & Classic Dressing.

sm. \$9 lg. \$17

Green Lentil  GF

Lentils cooked with Carrot, Celery, Onion, tossed with Pickled Red Onion, Mint, Fennel, Sun Dried Tomatoes & Lemon Dijon Dressing.

sm. \$8 lg. \$14

Watermelon & Tomato Caprese  GF

Cucumber, Cherry Tomato, Watermelon, Bocconcini, Basil & Spinach with Red Chili & Lime Dressing. Topped with Toasted Almonds & Balsamic Reduction.

sm. \$9 lg. \$16

GF  **Classic Poutine**  *Makes a Great Shareable!*

Fresh Cut French Fries, White Cheese Curds, Red Wine and Caramelized Onion Gravy topped with Green Onions.

sm. \$9 lg. \$15



Fish & Chips

Beer Battered Lake Erie Pickerel, Fresh Cut French Fries, Red Cabbage Slaw, Tartar & Lemon.

1pc - \$19 2pc - \$23

Upgrade your fries:

Garden Salad - \$2 Caesar Salad - \$4

GF  **MVP Fun Fries**  *Makes a Great Shareable!*

Green Onion, Tomato, Red Onion, Mixed Cheese, Seasoning Salt, Lemon & Dill Sour Cream.

sm. \$9 lg. \$15

Chicken Wings

Breaded or Un-Breaded. Carrot, Celery & Pickle Spear. Choice of One Sauce; Honey Garlic, Lemon Pepper Dry Rub, Hot Butter or Hometown Beer BBQ.

1lb - \$15 2lb - \$26

Add Ranch or Blue Cheese - \$2



Braised Beef
Short Ribs ^{GF}

Red Wine Braised Short Ribs, Garlic Mashed Potatoes, Seasonal Vegetables topped with Fried Capers, Pea Shoots & Gravy.

\$34

Pan Seared ^{GF}
Lake Erie Perch

Smashed Lemon & Herb Fingerling Potatoes, Fennel, Dill & Carrot Salad with Citrus Dressing, Pea Shoots & Beet Puree.

\$32

Burrito Bowl ^{GF} 

Jasmine Rice, Corn, Black Bean, Lime, Cilantro, Avocado, Bruschetta, Mixed Cheese & Chipotle Aioli with Grilled Pappadum.

\$18

Grilled ^{GF}
Chicken Breast

Warm Green Lentil Salad, Seasonal Vegetables, topped with Crisp Parsnip, Pea Shoots & Lemon Dijon Dressing.

\$29

Creamy Bacon
Linguine

Bacon Lardons, Cherry Tomato, Caramelized Onion, Cremini, Spinach, Pesto Garlic Baguette, Ricotta & White Wine Cream Sauce.

\$29

Garden Pasta ^{GF} 

Gluten Free Penne, Zucchini, Portobello Mushroom, Cherry Tomato, Pickled Red Onions, Sweet Pepper, Arugula & Parmesan & Basil Sauce.

Make Vegan with Marinara Sauce! **V**

\$27

Entrees are offered after 5pm.

Vanilla Bean
Cheesecake 

Cookie Crust topped with Mixed Berry Compote.

\$11

Flourless ^{GF} 
Chocolate Cake

Dense Cake served with Whipped Peanut Butter & Fresh Fruit.

\$11

Gluten Free ^{GF} 
Strawberry Cake

Topped with Whipped Cream & Fresh Strawberries

\$11

Ice Cream
Vanilla or Chocolate

3 Scoops - \$7

1 Scoop - \$3

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