

to start

CRAB & SPINACH DIP

Mascarpone Cheese, Fresh Chives, Herb Crostini 16

GINGER-SESAME DUCK DRUMETTES ^{GF}

Thai Chili & Napa Cabbage Slaw 16

IRISH "TAYTO" CHIPS ^{GF}

Pancetta & Irish Cheddar Fondue, Fresh Chives 12

FEATURED SOUP

Chef's Creation 8

CHAMPAGNE PEPPERCORN PATE

Cornichons, Onion Marmalade,
Grain Mustard, Microgreens,
Toasted Baguette 14

CHARCUTERIE BOARD

Salumi Assortment, Prosciutto, Goat Cheese,
Glazed Walnuts, Pommery Mustard,
Onion Marmalade, Dried Figs 20

PEI MUSSELS

Spicy Pomodoro, Charred Lemon,
Fresh Herbs, Grilled Baguette 15

TENDERLOIN STEAK TARTARE *

Organic Egg Yolk, Cornichons, Herb Pesto,
Smoked Paprika Crostini 17

from the garden

Our greens, tomatoes & herbs are organically grown by Prime Hydroponic at Blue Valley Farm in Hillsboro.

ORGANIC GREENS ^{GF}

Breakfast Radish, Apple, Crumbled Gorgonzola, Toasted
Sunflower Seeds, Champagne Vinaigrette 11

BABY GEM WEDGE ^{GF}

Candied Pecans, Crispy Pancetta, Cherry Tomatoes, Blue Cheese, Hickory Vinaigrette 10

CLASSIC CAESAR

Petite Romaine, Deviled Egg, Fresh Parmesan, Herb Croutons 9

BABY SPINACH ^{GF}

Cherry Tomatoes, Red Onion, Goat Cheese, Chopped Egg, Lemon-Mustard Vinaigrette 11

Salad Additions:

Grilled Chicken - 8 Sautéed Shrimp - 9 Salmon Filet * - 10

SESAME CRUSTED AHI TUNA * ^{GF}

Organic Wasabi Greens, Pickled Seaweed, Green Onions,
Cherry Tomatoes, Sesame-Fig Vinaigrette 22

CITRUS CHICKEN & QUINOA ^{GF}

Cherry Tomatoes, Roasted Sweet Corn, Chopped Egg, Red Onion,
Crumbled Feta, Peach-Dijon Vinaigrette 20

sides

WHIPPED GARLIC MASH ^{GF} 6

MEDITERRANEAN COUSCOUS ^{GF} 7

HAND CUT FRIES ^{GF} 6

ASPARAGUS & ROASTED TOMATOES ^{GF} 7

BABY SPINACH & WILD MUSHROOMS ^{GF} 8

HONEY GLAZED FRENCH BEANS ^{GF} 6

Gluten free bread option is available.

*Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness.
Please alert your server to any food allergies or special dietary requirements that you may have.

A 20% gratuity will be added to parties of 6 or more.

pub favorites

FRESH COD & CHIPS

Lightly Battered, Hand Cut Fries, Mint Pea
Puree, House Tartar 22

CREEKSTONE FARM PUB STEAK * GF

Grilled 10oz Sirloin, Garlic Mash, Wild Mushrooms,
French Beans, Whiskey & Chive Butter 28

LAMB MADRAS CURRY

Jasmine Rice, Red Lentils, Cucumber &
Mint Salad, Garlic & Pea Crepe 24

SHORT RIB RAVIOLI

Grilled Wild Mushrooms, Arugula, Herb
Pesto, Ricotta Cheese 25

mains

BLACK ANGUS RIBEYE * GF

Grilled 12oz Ribeye, Roasted Rosemary Fingerling Potatoes,
Asparagus, Chestnut Mushrooms, Shallot Butter 34

EUROPEAN SEA BASS GF

Crispy Skin, Spring Jasmine Rice, Tomato & Cucumber Microgreens 26

ORGANIC HERITAGE CHICKEN GF

Pancetta & Sage Pan Jus, Whipped Garlic Mash,
Sautéed French Beans 28

SEAFOOD LINGUINI

PEI Mussels, Atlantic Salmon, Jumbo Prawns, Sundried Tomato Pesto,
Mascarpone Cheese, Squid Ink Pasta 32

GRILLED ATLANTIC SALMON *

Mediterranean Couscous, Roasted Asparagus, Citrus-Herb Buerre Blanc 30

on the crust

Served with your choice of House Chips, Hand Cut Fries or Organic Greens.

SIGNATURE BIA BURGER *

Dubliner Irish Cheddar, Applewood Bacon, Red Leaf Lettuce, Crispy
Leeks, Heirloom Tomato, Toasted Brioche 18

GRILLED LAMB BURGER *

Grassfed Lamb, Baby Arugula, Goat Cheese, Roasted Roma Tomato,
Rosemary Aioli, Brioche Roll 20

CHICKEN & AVOCADO

Gruyere Cheese, Bibb Lettuce, Heirloom Tomato, Sweet Pickles,
Chiptole Mayo, Toasted Ciabatta 17

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