

Apps

Organic greens with crispy vegetables, citrus and ginger vinaigrette \$14

Bosc pear and parsnip salad with tea poached red grapes, hazelnuts and purple watercress \$14

Kale Caesar salad with local bacon and grana Padano \$15

Tuna tartare, Yellowfin tuna, chunky guacamole and ginger vinaigrette \$20

Chips and guacamole \$9

Crispy Calamari: Humboldt squid with hoisin glaze, peanuts and chili \$20

Home cut Delorme farms fries \$6

Pork, leek and shiitake dumplings with soya, black vinegar and chili \$15

Traditional poutine with home cut fries, gravy and St-Albert cheese curds \$10

Hammond Nachos marinated chicken, Hammond cheese blend, tomatillo salsa, red peppers, Pico di Gallo and guacamole \$22

Wings

1 lbs of wings with a choice of sauces: Kentucky BBQ, hoisin glaze or Franks \$16

Charcuterie

Variety of artisanal house cured meats, served with a selection of custom mustards, house fermented vegetables and homemade crostini \$25

Assortment of hand-picked Quebec cheese, homemade preserves and crostini \$25

Combination of our house cured meats, Quebec cheeses, house fermented vegetables, preserves, custom mustards and homemade crostini \$45

Sandwiches

(Choice of fries or organic green salad)

Chicken blt naan wrap: marinated chicken, local bacon, avocado, tomato and iceberg lettuce wrapped in homemade naan bread fresh from the pizza oven \$20

In-House Hammond Ruben: 14-day brined and smoked pastrami with Broken Stick beer mustard, sauerkraut and Swiss cheese on rye with a pickle \$20

Montreal cheese steak: NY striploin, Broken Stick beer and cheddar sauce and dijonnaise on egg bread \$21

**Please note, our menu options are based on availability. We only want to serve you the freshest of foods! **

Wood fire Neapolitan pizzas

La Nostra Casa: White sauce with mozzarella, Grande Padano, Buffalo mozzarella, bacon, hearth roasted red onion, garlic confit, basil puree \$20

The Billy Goat: Red sauce, goat cheese, mozzarella, Calabrian sausage, hearth roasted red onion, fire roasted peppers, rosemary \$20

On the Green: White sauce, mushrooms, spinach, fresh oregano, garlic confit, mozzarella, Grana Padano \$19

Hot Italian: Red sauce, house made Italian sausage, pickled hot peppers, red onion and red pepper, mozzarella, Grana Padano \$21

Margarita: Red sauce, mozzarella, Fiori di Latte, Buffalo mozzarella, basil \$16

BBQ Chicken: white sauce, local bacon, mushrooms, red onion, mozzarella, grana Padano \$20

Pepperoni Bacon: Classic style meat pizza with house made pepperoni and local bacon \$19

House Made Sausages

Chilli Cheese Dog: House made pork sausage topped with fried cheese curds, crispy onions, fried jalapenos and habanero sour cream \$16

The Italian: House made Italian sausage with chili brisket and shredded cheese \$16

The Bratwurst: Germain style Bratwurst, house made sauerkraut and beer mustard \$16

Burgers

Made fresh daily with quality ingredients! To maintain the integrity of our quality meats, please note that our patties will be cooked to retain a slight pink color in the center.

(Choice of fries or organic green salad)

Basic burger: 6oz freshly ground brisket burger on a brioche bun with iceberg, tomato and caramelized onion mayo \$19

Bacon cheese: 6oz freshly ground brisket burger on a brioche bun with local nitrate-free bacon, iceberg, tomato, pickle and caramelized onion mayo \$21

The Hammond: 6oz freshly ground brisket burger on a brioche bun topped with duck confit and St Albert cheese curds, iceberg, tomato and caramelized onion mayo \$23

The McHammond: Two 4 oz freshly ground brisket patties with cheddar cheese, shredded iceberg lettuce, pickles and big mac sauce on a sesame brioche bun \$24

In house black bean, feta and cashew burger with chunky guacamole on brioche bun with iceberg, tomato and pickled jalapenos \$19

Mains

Roasted NY Striploin with peppercorn sauce, buttered leeks, grilled and marinated oyster mushrooms, cipollini onions, buttermilk brined onion ring \$35

Kentucky bourbon BBQ ribs with organic buttermilk coleslaw and hand cut fries \$25