

Apps

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

Winter salad of braised red cabbage, poached pear, watercress, hazelnut, goat cheese and red grapes \$15

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

Beef tartare with pickled heirloom carrots, cashew and ginger vinaigrette \$20

Tuna tartare, Yellowfin tuna, chunky guacamole and ginger vinaigrette \$18

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

Tacos

Crispy cod tacos with tomatillo salsa, spicy mango and red cabbage slaw \$19

Wings

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

Sandwiches

(choice of fries or organic green salad)

Chicken Blt Wrap Marinated chicken, local bacon, avocado tomato and iceberg \$20

In-House Hammond Ruban: 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 striploini, Broken Stick beer and cheddar sauce and dijonaise 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, Fior 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

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 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

Roasted chicken breast with parsnips, beets, clementine and granola \$32

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

Rosemary caramel glazed pork belly with potato gnocchi, local squash \$26

Seared scallops with roasted sunchokes, honey crisp apple, grapefruit and brown butter hollandaise \$33

Desserts

House made pecan pie with smoked mascarpone and maple syrup \$9

Wild blueberry and lavender cannolis, dipped in chocolate with crushed walnuts \$10