

B I T E S

WARM MINI BRIE BRULE \$24

Niagara Fruit & Icewine Juice Compote, Pumpkin Seed Oil Popcorn, Grilled Focaccia Bread

CRISPY HICKORY SMOKED SPAM NUGGETS \$22

Spiced Rice Paper, Nori, Maple Whisky BBQ Sauce

TRIO OF HARRISON & CO TRADITIONAL TOURTIERE, BEEF PIES \$24

Old Parsons Branson Pickle, Whisky Crunch Mustard, Cranberry Hot Sauce

WHISKY MARINATED SMOKED PORK CRACKLINGS \$18

House Dusted, Smokey Peanut Butter Dip

SMITHS FARMS BBQ CHOPPED BRISKET SLIDDERS \$28

Ciabatta Bun Cluster, Garlic Herb Butter Brushed with Side of Crispy Tater Tots

BOWL OF SPICED TATER TOTS \$12

Served Warm and Crispy | Add 3oz Chopped BBQ Brisket – \$8

WARM DEMI BAGUETTE \$12

Mesquite Smoked Double Oak Whisky Butter, Warm Sliced Mini Baguette

BOWL OF WARM MIXED OLIVES \$15

Selection of Warm Mediterranean and Spanish Olives

ARTISANAL CHEESE BOARD \$25

Three Types of Local Cheese, House Made Compote, Grainy Mustard, House Pickles, Fresh Baguette

LOCAL CHARCUTERIE BOARD \$25

Three Local Hand Cured Meats, Crunch Mustard, Artichokes, Pickled Vegetables, Fresh Baguette

OVERTIME BOARD \$51

A little bit of everything, 4 Types of Local Cheese, 4 Types of Cured Meat, Pickles, Grainy Mustard

Fresh Baguette, Warm Olives Marinated Artichokes, House Compote Seasonal Pickled Vegetables

THE GREAT ONE \$99

An Epic Board to share with your Friends, Local Cheese, Cured Meat, House Pickles, Grainy Mustard

Fresh Baguette, Warm Olives, Marinated Artichokes, House Compote, Seasonal Pickled Vegetables

THE ALL STAR \$100

30g Tin of Acadian Caviar, Truffle Crème Fraiche, Torres Chips

SMOKED BUTTER DOUBLE CHOCOLATE CHIP CENTRE ICE COOKIE \$15

S'mores Ice Cream, Brulé Marshmallow Fluff, Crispy-Chocolate Pearls

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.