

GREENS & HOUSE MADE SOUPS

- Bacon Kale Caesar** SM 9 • L 14
romaine, baby kale, house made bacon fat Caesar dressing, garlic croutons, fried capers, shredded parmesan
- Roasted Beet Quinoa Spinach** SM 9 • L 14
roasted beets, quinoa, spinach, carrot, pepitos, edamame, avocado and feta cheese with apple cider vinaigrette
- Portobello Pear Salad** SM 10 • L 16
mixed greens with marinated portobello mushrooms, crisp pears, red onion, avocado, candied pepper walnuts, creamy feta and house made maple balsamic vinaigrette
- Grilled Vegetable** 15
warm grilled seasonal vegetables topped with Macedonian feta and drizzled with balsamic glaze and garlic olive oil
- Crispy Cobb Salad** 22
pulled chicken, avocado, tomatoes, crumbled blue cheese, romaine with poppy seed dressing and topped with a crispy tempura bacon wrapped egg
- Creamy Tomato Parmesan** SM 7 • L 9
velvety house made creation with crouton spear

GRAZING

- Crispy Chicken & Waffles** 16
hand tossed buttermilk chicken fried crispy on house made waffles with creamy maple mustard
- Pulled Chicken Poutine** 15
house frites topped with pulled chicken, crispy chicken skin, cheese curds, scallions and black pepper Tobasco country gravy
- Crispy Fried Buffalo Cauliflower** 15
lightly coated cauliflower fried crispy and tossed with red hot buffalo sauce. Served with house made chunky blue cheese dressing
- Calamari & Prawns** 16
crispy tempura prawns and calamari drizzled with bang-bang sauce
- Spicy Italian Flatbread** 18
house made Italian sausage, cappocoli, red onion, fire roasted tomatoes, chopped basil & garlic with provolone, mozza & asiago
- Roasted Vegetable Flatbread** 16
house made flatbread with roasted tomatoes, seasonal veggies, mixed cheese, goat cheese & balsamic reduction
- Pork Belly Burnt Ends** 15
in house smoked pork belly cooked crispy then smothered in our espresso BBQ topped with a light drizzle of white BBQ sauce
- Crispy Charred Brussels** 13
deep fried brussel sprouts tossed in lemon juice, chili flakes & parmesan cheese
- Wings** 15
crispy chicken wings coated in our maple brown sugar Sriracha glaze
- Crispy Chicken Tacos** 13
valentina crema, mango salsa, spicy pulled chicken, crispy chicken skin & cilantro with choice of corn or flour tortilla
- Prawn Tacos** 14
fire crusted prawns, fresh avocado & creamy chimichurri slaw. With choice of flour or corn tortilla
- Spicy Smoky Mussels with Fries** 16
PEI mussels poached with smoky bacon, chipotle peppers, leeks and cream
- Oyster Mushroom "Kalamari"** 14
crispy golden fried king oyster mushroom topped with green onion served with our lemon garlic caper aioli



ADD TO ANY SALAD OR MEAL

SAUTÉED MUSHROOMS	5	HADDOCK	9
PULLED CHICKEN	7	HALLOUMI	7
PRAWNS	9	GARLIC TOAST	2 (1/2) 4 (FULL)
STRIP LOIN (6OZ)	15	CHEESE TOAST	3 (1/2) 6 (FULL)

BURGERS & SANDWICHES

ALL BURGERS AND SANDWICHES SERVED WITH YOUR CHOICE OF POMME FRITES, SOUP, CAESAR SALAD OR SPINACH BEET SALAD
(GLUTEN FREE BREAD AND PASTA AVAILABLE UPON REQUEST)

- Grilled Cheese** 16
three cheese blend, house smoked Mittz bacon, roasted tomato and basil on house made grilled sourdough
- Mittz Burger** 21
our signature house blend seared 7oz patty topped with your choice of blue cheese or smoked cheddar, caramelized onion, arugula, pickled cucumber, onion, house made beer mustard, smoky tomato ketchup and herb aioli on a grilled brioche
> add house smoked Mittz bacon 2
> add sliced mushrooms 2
- Maple Sriracha Glazed Chicken Sandwich** 19
buttermilk fried chicken tossed in our house made maple sriracha soy glaze with sriracha aioli coleslaw and house made pickles on a toasted brioche bun
- Haddock Burger** 18
fire spiced or lemon pepper with arugula, tomato, tartar aioli on grilled brioche bun
- Pulled Chicken Salad Sandwich** 17
with crispy chicken skin, crisp apple, havarti, onion jam, herb aioli and iceberg lettuce on toasted sourdough
- Chef's Club** 20
crispy Mittz bacon, buttermilk fried chicken, vine ripened tomato, arugula and honey mustard aioli on a grilled brioche bun
- New York Peppercorn Steak Sandwich** 25
Angus Reserve AAA striploin grilled and topped with house made creamy peppercorn sauce. Served on garlic toast
- The Classic Smash Burger** 17
signature 5oz patty blend made from short rib, brisket and ground chuck, smashed and seared topped with American cheese, shredded iceberg lettuce, thick cut white onion and a pickle slice with our house smash sauce on a butter griddled brioche bun
> add a patty 5
- The Mittzetarian Burger** 19
house made with brown rice, roasted beets and black beans, topped with smoked cheddar, kale, pickled cucumber, onion jam, tomato, smoked tomato ketchup, herb aioli and beer mustard on brioche
> add avocado 2

BIG PLATES

- Short Ribs** 33
braised beef short ribs with house made jus, herb mushroom risotto and honey roasted carrots
- Mittz Meatloaf** 22
house blended meatloaf with house made jus and smoked tomato ketchup with blue cheese smashed potatoes and roasted corn
- Sable Fish** 33
herb citrus panko crusted, lobster cream sauce with sweet potato gnocchi and braised kale
- Steak & Garlic Fries** 34
AAA Angus Reserve 8oz striploin topped with Café de Paris butter & sautéed asparagus
- Rib Eye** 6oz 33 12oz 43
AAA Angus Reserve cooked to perfection and topped with blue cheese butter. Served with flash fried brussel sprouts and three cheese bacon roasters
- BBQ Beef Brisket** 28
slow smoked BBQ beef brisket with smoked cheddar mac n' cheese and flash fried brussels
- Roasted Garlic & Portobello Chicken** 31
skin-on chicken breast, roasted crispy, topped with roasted garlic portobello parmesan cream sauce served on top of bucatini pasta
- Sweet Potato Crusted Haddock** 27
filet of haddock crusted in shredded sweet potato and fried crispy served with sautéed asparagus and smoky bacon leek risotto
- Niçoise Style Grilled Tuna** 31
grilled tuna topped with a warm Dijon vinaigrette, chopped hard-boiled egg, black olives and tomatoes served with baby potatoes and green beans

PASTA & BOWLS

- Peanut Shrimp Crunch Noodle Bowl** 25
carrots, red onion, red peppers, cilantro, three spicy birds eye peppers and noodles tossed in spicy Thai peanut sauce topped with crunchy peanut panko crusted shrimp
- Risotto** 20
pulled chicken, roasted corn, arugula pepito pesto, roasted garlic balsamic glaze and parmesan cheese
- Italian Sausage Rigatoni** 25
fresh Fratelli's pasta tossed in our own spicy cream sauce with house made Italian sausage, mushrooms and red onion
- Spaghetti** 27
fresh Fratelli's spaghetti with prawns, PEI mussels, roasted garlic, fresh herbs, roasted tomatoes and parmesan cheese; choice of olive oil & garlic butter or lobster cream sauce
- Korean Chicken Bowl** 22
grilled marinated Korean chicken, caramelized kimchi, shredded purple cabbage, shredded carrot, avocado, soft boiled egg, cilantro served over jasmine rice topped with green onion and toasted sesame seeds
- Tuna Poke Bowl** 26
ahi tuna, avocado, jasmine rice, cucumber, cilantro, wasabi, soy sauce, fresh ginger, sesame seeds, green onion, edamame, and carrot, topped with bang-bang sauce