



SET 3 COURSE MENU \$55.00

FIRST COURSE

SEASONAL MIXED GREENS SALAD

Mustard Greens | Local Heirloom Tomatoes | Niagara Pinot Noir Vinaigrette

OR

BEER & CHEESE CHOWDER

Smoked Cheese | Handcrafted Lager | Housemade Lardons | Croutons

SECOND COURSE

Choice of One Entrée

BUTTERMILK FRIED CHICKEN

Ontario Chicken | Housemade Cornbread | Fries | Mango Habanero Hot Sauce

OR

MAVERICK BURGER

Dry-aged House Ground Chuck | Housemade Bacon | House Smoked Cheese |
Housemade Bun & Russian Dressing

OR

CHEF'S FEATURED VEGAN DISH

THIRD COURSE

CRÈME BRULÉE



SET 4 COURSE MENU \$65.00

FIRST COURSE

CHARCUTERIE & ARTISANAL CHEESE

Chef's Choice Served Alongside
Grainy Mustard | Seasonal Compote | House Pickles | Crostini
Served Family Style for the table

SECOND COURSE

SEASONAL MIXED GREENS SALAD

Mustard Greens | Local Heirloom Tomatoes | Niagara Pinot Noir Vinaigrette

OR

BEER & CHEESE CHOWDER

Smoked Cheese | Handcrafted Lager | Housemade Lardons | Croutons

THIRD COURSE

Choice of One Entrée

WARM SMOKED TROUT

Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables

OR

BUTTERMILK FRIED CHICKEN

Ontario Chicken | Housemade Cornbread | Fries | Mango Habanero Hot Sauce

OR

9oz DRY AGED STEAK FRITES

AAA Striploin | Sautéed Shiitake Mushrooms | Compound Butter | French Fries

OR

CHEF'S FEATURED VEGAN DISH

FOURTH COURSE

CRÈME BRULÉE



SET 5 COURSE MENU \$75.00

FIRST COURSE

OYSTERS (3/PERSON)

Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

SECOND COURSE

Charcuterie & Artisanal Cheese Chef's choice served alongside
Grainy Mustard | House Compote | House Pickles | Crostini

THIRD COURSE

Choice of One

BEER & CHEESE CHOWDER

Smoked Cheese | Handcrafted Lager | Housemade Lardons | Croutons
OR

SEASONAL MIXED GREENS SALAD

Mustard Greens | Local Heirloom Tomatoes | Niagara Pinot Noir Vinaigrette

FOURTH COURSE

Choice of One Entrée

WARM SMOKED TROUT

Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables
OR

BUTTERMILK FRIED CHICKEN

Ontario Chicken | Housemade Cornbread | Fries | Mango Habanero Hot Sauce
OR

MAVERICK BURGER

Dry-aged House Ground Chuck | House-made Bacon | House Smoked Cheese |
Housemade Bun & Russian Dressing
OR

9oz DRY AGED STEAK FRITES

AAA Striploin | Sauteed Shiitake Mushrooms | Compound Butter | French Fries
OR

CHEF'S FEATURED VEGAN DISH

FIFTH COURSE

CRÈME BRULÉE



SET 6 COURSE MENU \$80.00

FIRST COURSE

OYSTERS (3/PERSON)

Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

SECOND COURSE

CHARCUTERIE

Chef's choice served alongside

Grainy Mustard | House Compote | House Pickles | Crostini

THIRD COURSE

BEER & CHEESE CHOWDER

Smoked Cheese | Handcrafted Lager | Housemade Lardons | Croutons

FOURTH COURSE

KALE & CHARD SALAD

Kale | Swiss Chard | Roasted Garlic Dressing | Housemade Bacon | Grana Padano | Croutons

FIFTH COURSE

Choice of One Entrée

WARM SMOKED TROUT

Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables

OR

BUTTERMILK FRIED CHICKEN

Ontario Chicken | Housemade Cornbread | Fries | Mango Habanero Hot Sauce

OR

9oz DRY AGED STEAK FRITES

AAA Striploin | Sauteed Shiitake Mushrooms | Compound Butter | French Fries

OR

CHEF'S FEATURED VEGAN DISH

SIXTH COURSE

CRÈME BRULÉE



CHEF'S & BREWMASTER'S TABLE 6 COURSE TASTING MENU \$75.00

BEER PAIRING (6 X 5oz glasses) \$25.00

FIRST COURSE

CHARCUTERIE

Chef's choice served alongside
Grainy Mustard | House Compote | House Pickles | Crostini
BEER PAIRING: TBD

SECOND COURSE

OYSTERS (3/PERSON)
Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon
BEER PAIRING: TBD

THIRD COURSE

BEER & CHEESE CHOWDER
Smoked Cheese | Handcrafted Lager | Housemade Lardons | Croutons

OR

SEASONAL MIXED GREENS SALAD
Mustard Greens | Local Heirloom Tomatoes | Niagara Pinot Noir Vinaigrette
BEER PAIRING: TBD

FOURTH COURSE

WARM SMOKED TROUT
Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables
BEER PAIRING: TBD

FIFTH COURSE

DRY AGED STEAK FRITES
AAA Striploin | Sauteed Shiitake Mushrooms | Compound Butter | French Fries
BEER PAIRING: TBD

SIXTH COURSE

CRÈME BRULÉE
BEER PAIRING: TBD