



GF - GLUTEN FREE; V - VEGAN; D - DAIRY FREE; VG - VEGETARIAN  
 \*PLEASE ASK YOUR SERVER FOR ALLERGY-RELATED DETAILS & ADJUSTMENTS\*

## Appetizers

<b>House-made Sourdough Bread</b> (D, V, VG)	<b>\$4.5</b>
<i>Served with organic EVOO from Lake Garda &amp; balsamic vinegar from Modena</i>	
<b>Beer-Battered Fries</b> (VG, D)	<b>\$7.5</b>
<b>Sweet Potato Fries</b> (VG, D)	<b>\$7.5</b>
<b>Onion Rings</b> (VG, D)	<b>\$7.5</b>
<b>Mixed Charcuterie Board*</b>	<b>\$35</b>
<i>Cured meats, local cheeses, warm bread, crackers &amp; house-made chutneys</i>	
<i>→ Pair with a glass of Icellars Pinot Noir or a bottle of Langlois Crémant de Loire Brut Rosé</i>	
<b>Potato Skins</b> (GF)	<b>\$20</b>
<i>Mixed cheese, bacon lardons &amp; chives, served with sour cream</i>	
<b>Mussels*</b> (D)	<b>\$28</b>
<i>White wine &amp; fennel broth, served with house-made bread</i>	
<i>→ Pair with a glass of North 42 Degrees Sauvignon Blanc or a bottle of Two Sisters Sauvignon Blanc</i>	
<b>Baked Brie*</b> (VG)	<b>\$22</b>
<i>Oven-baked brie served with warm crostini &amp; warm house-made pear compote &amp; toasted walnuts</i>	
<i>→ Pair with a glass of Bella Terra Chardonnay Sur Lie</i>	

## Salads & Bowls

<b>Caesar Salad</b>	<b>\$22</b>
<i>House-made Caesar dressing, romaine lettuce, croutons, shaved parmesan, mixed cheese &amp; Mennonite bacon</i>	
<b>Strawberry Spinach Salad</b> (GF, VG)	<b>\$24</b>
<i>Mixed greens, spinach, strawberries, watermelon radish, candied pecans, V's Bees honey &amp; shallot vinaigrette, feta</i>	
<i>→ Pair with a glass of North 42 Degrees Cabernet Sauvignon Rosé</i>	
<b>Pad Thai</b> (D, GF)	<b>\$30</b>
<i>Chicken, egg, julienned carrots &amp; peppers, Pad Thai sauce, peanuts, bean sprouts, green onion &amp; cilantro, lime</i>	
<i>→ Pair with a glass of Fritz Haag Riesling</i>	
<b>Beef &amp; Vegetable Stir Fry</b> (D)	<b>\$28</b>
<i>Beef marinated with ginger, garlic, soy, sautéed with peppers, onions, broccoli &amp; carrots, topped with sesame, served with basmati rice</i>	
<b>Vegan Noodle Bowl</b> (GF, DF, VG, V)	<b>\$20</b>
<i>Chilled vermicelli rice noodles with julienne carrots, thinly sliced cucumber, edamame, fresh mint, cilantro, basil, pickled watermelon radish, peanut sauce &amp; green onion</i>	

→ Add Chicken (\$10) or Salmon (\$18) to any salad or bowl

## Sandwiches & Mains

<b>Oxford Chicken Sandwich</b>	<b>\$24</b>
<i>Flour &amp; buttermilk coated chicken thigh on a toasted potato bun with shredded lettuce, pickles, spicy mayo &amp; spicy maple glaze, served with fries</i>	
<b>Monte Cristo</b>	<b>\$24</b>
<i>Ham, turkey, Swiss cheese, house-made ranch &amp; honey mustard on Texas toast dipped in egg, served with fries</i>	
<b>Chicken Fingers &amp; Fries</b> (D)	<b>\$18</b>
<i>Served with fries, ketchup &amp; plum sauce</i>	
<b>Fish Tacos</b>	<b>\$22</b>
<i>Spiced flour &amp; buttermilk coated pickerel bites, napa &amp; red cabbage, pico de gallo, house-made ranch on flour tortillas</i>	
<b>Pickerel &amp; Chips</b> (D)	<b>\$30</b>
<i>Beer-battered pickerel, house-made tartar sauce &amp; coleslaw, served with fries</i>	
<b>Oxford Burger*</b>	<b>\$26</b>
<i>Beef burger, crispy onions, smoked cheddar, shredded lettuce, tomato-bacon jam, toasted potato bun, served with fries</i>	
<i>→ Pair with a glass of Icellars Reserve Red</i>	
<b>Lobster Ravioli</b>	<b>\$32</b>
<i>Lobster &amp; ricotta filled ravioli, matchstick carrots, lemon cream sauce</i>	
<i>→ Pair with a bottle of Bella Terra Chardonnay</i>	
<b>Vegetable Gnocchi</b> (D, VG)	<b>\$30</b>
<i>House-made gnocchi with a blend of tomato sauce, bell peppers, onions &amp; corn</i>	
<b>Grilled Salmon</b> (D)	<b>\$28</b>
<i>6oz grilled Atlantic salmon, lemon &amp; herb risotto, pea &amp; mint purée, pickled apple batons, seasonal vegetables</i>	
<b>Smoked Pork Loin</b> (D, GF)	<b>\$25</b>
<i>V's Bees honey &amp; peach BBQ glaze, peach gel, smashed garlic &amp; herb mini heirloom potatoes, seasonal vegetables, crispy prosciutto</i>	
<b>Steak Frites</b>	<b>\$40</b>
<i>7oz bistro tender, Bernaise sauce, parmesan fries</i>	
<i>→ Pair with a glass of J. Denuzière Côtes du Rhône</i>	
<b>Margherita Pizza</b> (VG)	<b>\$28</b>
<i>Tomato sauce, basil, mozzarella &amp; extra virgin olive oil</i>	
<b>Prosciutto &amp; Red Onion Pizza</b>	<b>\$28</b>
<i>Béchamel base, red onion, prosciutto, mozzarella, shaved parmesan &amp; hot honey</i>	
<i>→ Pair with a bottle of Lunato Lambrusco di Sorbara</i>	
<b>Pepperoni &amp; Sausage Pizza</b>	<b>\$28</b>
<i>Pepperoni, mild Italian sausage, mozzarella</i>	