

GLUTEN FREE

SHAREABLES

CHIPS & SALSA - Corn tortilla chips served with mild salsa (V) - \$7.99 Add guacamole for \$3.49

FRITES - Shoestring frites served with sides of garlic parmesan aioli and chipotle aioli (V) - \$8.99
Cooked in gluten contaminated oil

SWEET POTATO FRIES - Served with sides of garlic parmesan aioli and chipotle aioli (V) - \$12.99
Cooked in gluten contaminated oil

DEILED EGGS - A perfectly prepared classic, spiced with jalapenos, bacon, red onion, and cheddar cheese (4 pcs) - \$9.99

WOOD OVEN WINGS - Pound of local Ontario chicken wings tossed in your choice of sauce: tangy apricot, honey Cajun, Buffalo or sea salt and pepper, served with side of ranch, blue cheese or cilantro-lime sour cream - \$18.99
Cooked in gluten contaminated oil

BRUSCHETTA - Neapolitan-style gluten free crust with marinated roma tomato, red onion, roasted garlic and fresh basil then topped with arugula, feta and a balsamic reduction drizzle - \$22.98

BIANCO GARLIC CHEESE BREAD - Crispy Neapolitan-style gluten free crust with roasted garlic oil, old cheddar, asiago and mozzarella - \$22.98

SALADS + BOWLS

FIRE ROASTED BEET & GOAT CHEESE - Organic greens, arugula, beet, goat cheese, shaved red onion, mandarin segments, carrots and candied walnuts tossed with a fig balsamic vinaigrette (V) - \$17.99

ROASTED PEAR & GOAT CHEESE - Organic greens, arugula, pear, goat cheese, oven-roasted tomatoes and candied walnuts tossed in a Sicilian lemon infused white balsamic vinaigrette (V) - \$17.99

CAESAR - Romaine tossed with a garlic parmesan dressing, topped with pancetta bacon - \$15.99

Add smoked chicken, Cajun chicken, smoked pulled pork or smoked beef brisket for \$3.99

TACOS

All tacos are served on corn tortillas

SMOKED BEEF BRISKET - Smoked beef brisket, caramelized onion, aged cheddar, pico de gallo and dijonaise - \$7.99 each

SMOKED CHICKEN - Smoked chicken, aged cheddar, pico de gallo, guacamole, lettuce topped with cilantro-lime sour cream - \$7.99 each

ROAST PORK - Smoked pulled pork in a citrus and herb marinade, pico de gallo and chili mango salsa - \$7.99 each

VEGETARIAN - Marinated lentils, black beans, sweet corn, peppers, pico de gallo, guacamole, chipotle aioli and goat cheese - \$6.99 each

PIZZA

All Pizzas Served on Gluten Free Crust

MARGHERITA - San Marzano tomato sauce, fresh mozzarella and topped with fresh basil - \$24.98

CARNE - San Marzano tomato sauce, mozzarella, asiago, pepperoni, smoked bacon, pancetta bacon and mushroom - \$29.98

WILD MUSHROOM & BRIE - Roasted garlic herb Infused olive oil, asiago, brie, roasted wild mushrooms, fresh rosemary and thyme - \$29.98

BUFFALO CHICKEN - Roasted garlic and herb infused olive oil, mozzarella, blue cheese, buffalo chicken and smoked bacon, topped with scallions and a buffalo sauce drizzle - \$29.98

SMOKED CHICKEN - San Marzano tomato sauce, smoked mozzarella, smoked chicken, pancetta bacon, roasted tomato, and red onion - \$29.98

SPINACH & ARTICHOKE - Roasted garlic and herb infused olive oil, smoked mozzarella, spinach, artichoke, red onion, roasted tomatoes, goat cheese, and topped with fresh herbs and a lemon wedge - \$29.98

TUSCAN - Roasted garlic and herb infused olive oil, smoked mozzarella, feta, pancetta bacon, roasted wild mushroom, spinach and roasted red peppers - \$29.98

PROSCIUTTO & PEAR - Roasted garlic and herb infused olive oil, mozzarella, prosciutto, pears, goat cheese, topped with arugula and a balsamic drizzle - \$29.98

SANDWICHES

All sandwiches come with a choice of a side: Fries or Coleslaw
For an additional \$3.49 substitute any side from the sides menu
Served on a gluten-free bun

BEEF BRISKET - House smoked beef brisket - \$21.48
Make it a deluxe with cheddar, caramelized onions and dijonaise for an additional \$3.99

SMOKED CHICKEN - House-smoked chicken, pancetta bacon, brie and coleslaw - \$22.48

CUBAN - Smoked pulled pork in a citrus and herb marinade, black forest ham, Swiss cheese, pickles and dijonaise - \$22.48

VEGETABLE BURRITO - Marinated bean and corn, lettuce, guacamole, pico de gallo, cheddar, cilantro lime sour cream, and hot sauce served in a grilled flour tortilla (V) - \$17.99
(Vegan option available)

CAPRESE - Pesto, roma tomato, fresh mozzarella, arugula and a balsamic glaze - \$21.48

DESSERTS

CHOCOLATE TORTE \$7.99

VANILLA ICE CREAM \$5.99

If you have any other menu requests, please let us know and we will do our best to accommodate you. More vegetarian options on the regular menu.

DAIRY FREE

SHAREABLES

- CHIPS & SALSA** - Corn tortilla chips served with mild salsa (V) - \$7.99 Add guacamole for \$3.49
- PRETZELS** - Warm, olive oil baked soft pretzels served with caramelized onion four cheese dip and grainy mustard (3 pcs) - \$13.99
- FRITES** - Shoestring frites served with chipotle aioli - \$8.99
Cooked in gluten contaminated oil
- SWEET POTATO FRIES** - Served with chipotle aioli \$12.99
Cooked in gluten contaminated oil
- WOOD OVEN WINGS** - Pound of local Ontario chicken wings tossed in your choice of sauce: tangy apricot, honey Cajun, Texas BBQ, Buffalo or sea salt and pepper - \$18.99
Cooked in gluten contaminated oil
- BRUSCHETTA** - Marinated tomato, red onion, roasted garlic and fresh basil then topped with arugula, and a balsamic reduction drizzle - \$22.98
- THAI LETTUCE WRAPS** - Marinated Thai vegetables julienned, stir fried and topped with peanuts, cilantro and served with Boston lettuce - \$16.99 Add Chicken for \$3.99
- POT STICKERS** - Pan-seared pot stickers served with a toasted sesame and sweet soya dipping sauce (6 pcs)
Vegetable - \$15.99 | Chicken - \$16.99
- BIANCO GARLIC CHEESE BREAD** - Crispy Neapolitan-style flatbread with roasted garlic oil, vegan cheese - \$22.98

SALADS + BOWLS

- FIRE ROASTED BEET** - Organic greens, arugula, beet, shaved red onion, mandarin segments, carrots and candied walnuts tossed in a fig balsamic vinaigrette - \$17.99
- ROASTED PEAR** - Organic greens, arugula, pear, oven roasted tomatoes, and candied walnuts tossed in a Sicilian lemon infused white balsamic vinaigrette - \$17.99
- Add smoked chicken, Cajun chicken, smoked pulled pork, smoked beef brisket or butterflied coconut shrimp for \$3.99

TACOS

- SMOKED BEEF BRISKET** - Smoked beef brisket, caramelized onion, pico de gallo and grainy mustard - \$7.99 each
- SMOKED CHICKEN** - Smoked chicken, pico de gallo and guacamole - \$7.99 each
- ROAST PORK** - Smoked pulled pork in a citrus and herb marinade, pico de gallo, and chili mango salsa - \$7.99 each
- VEGETARIAN** - Marinated lentils, black beans, sweet corn, peppers, pico de gallo, guacamole and chipotle aioli - \$6.99 each

SANDWICHES

- All sandwiches come with a side of fries or coleslaw
For an additional \$3.49 substitute any side from the sides menu
Add a gluten free bun \$2.49
- BACON BOMB** - Smoked ground pork and beef brisket wrapped in a brown sugar bacon weave, topped with caramelized onions, and Mr. Insurance Man Blonde Ale BBQ sauce - \$22.99
- BEEF BRISKET** - House-smoked beef brisket on a grilled brioche bun - \$18.99
- SMOKED CHICKEN** - House-smoked chicken and pancetta bacon. Coleslaw available upon request - \$22.48
- CUBAN** - Smoked pulled pork in a citrus and herb marinade, black forest ham, pickles and yellow mustard. - \$19.99

PIZZA

Gluten Free Crust Available

- MARGHERITA** - San Marzano tomato sauce, vegan mozzarella and topped with fresh basil - \$19.99
- CARNE** - San Marzano tomato sauce, vegan mozzarella, pepperoni, smoked bacon, pancetta bacon, sausage and mushroom - \$25.99
- BBQ CHICKEN** - San Marzano tomato sauce, vegan mozzarella, smoked chicken, pancetta bacon, roasted tomato, and red onion - \$25.99
- SPINACH & ARTICHOKE** - Roasted garlic and herb infused olive oil, vegan mozzarella, spinach, artichoke, red onion, roasted tomatoes and topped with fresh herbs and a lemon wedge - \$25.99
- TUSCAN** - Roasted garlic and herb infused olive oil, vegan mozzarella, pancetta bacon, roasted wild mushroom, spinach and roasted red peppers - \$25.99
- PROSCIUTTO & PEAR** - Roasted garlic and herb infused olive oil, vegan mozzarella, prosciutto, pears and topped with arugula and a balsamic drizzle - \$25.99

VEGAN

SHAREABLES

- CHIPS & SALSA** - Corn tortilla chips served with mild salsa (V) - \$7.99 Add guacamole for \$3.49
- BRUSCHETTA** - Marinated tomato, red onion, roasted garlic and fresh basil then topped with arugula, and a balsamic reduction drizzle - \$18.99

SALADS + BOWLS

- FIRE ROASTED BEET** - Organic greens, arugula, beet, shaved red onion, mandarin segments, carrots and candied walnuts tossed in a fig balsamic vinaigrette - \$17.99
- ROASTED PEAR** - Organic greens, arugula, pear, oven roasted tomatoes, and candied walnuts tossed in a Sicilian lemon infused white balsamic vinaigrette - \$17.99

TACOS

- VEGETARIAN** - Marinated lentils, black beans, sweet corn, peppers, pico de gallo and guacamole - \$6.99 each

SANDWICHES

All sandwiches come with a side of fries
For an additional \$3.49 substitute any side from the sides menu

- VEGETABLE BURRITO** - Marinated bean and corn, lettuce, guacamole, pico de gallo, hot sauce and vegan mozzarella served in a flour tortilla - \$17.99

PIZZA

- MARGHERITA** - San Marzano tomato sauce, vegan mozzarella and topped with fresh basil. - \$19.99
- SPINACH & ARTICHOKE** - Roasted garlic and herb infused olive oil, vegan mozzarella, spinach, artichoke, red onion, roasted tomatoes and topped with fresh herbs and a lemon wedge - \$25.99
- PEAR** - Roasted garlic and herb infused olive oil, vegan mozzarella, pears, caramalized onions, topped with arugula and a balsamic glaze - \$25.99