

# LUNCH

## STARTERS

### BREAD & BUTTER | 4

Golden Hearth Sourdough

### FRIES + AIOLI | 8

Hand-Cut + House-Made



### SWEET POTATO FRIES | 9

Sambal Aioli

### BAKED GOAT CHEESE + ONION DIP | 16

Woolwich Goat Cheese | Caramelized Onions  
Parmesan Crumb | Assorted Breads



### FRIED CALAMARI | 16

Shishito Pepper | Grilled Lemon  
Saffron Aioli

### TWH WINGS | 18

Chili Glaze | Scallions | Crackling



### OYSTERS | MP

Horseradish | Mignonette | House-Made  
Hot Sauce | By The Half Dozen

OCEAN WISE. A SUSTAINABLE CHOICE



## SALADS & BOWLS



### HOUSE GREENS | 10 | 14

Mustard Greens | Fennel | Radish  
Lemon Vinaigrette

### PEAR AND BLUE CHEESE | 16

Watercress | Back Forty Highland Blue Cheese  
Candied Walnuts | Thyme and Honey Raisins  
Compressed Pear | Sherry Vinaigrette

### WALPER CAESAR | 10 | 14

Romaine | House-Made Bacon  
Grana Padano | Caesar Dressing



### ZESTY QUINOA BOWL | 22

Quinoa | Beet Spirals | Shaved Carrot  
Edamame | Citrus Vinaigrette

### GRILLED FETA BOWL | 24

Ancient Grains | Hummus | Cherry Tomato  
Marinated Cucumber | Spring Mix | Tzatziki

### SALAD ENHANCEMENTS

ADD 10 OZ STEAK | 18    ADD CHICKEN | 10    ADD SALMON | 12    ADD TOFU | 6

## MONDAY

PINT  
+  
BURGER  
\$20

## TUESDAY

TACO  
TUESDAY

## WEDNESDAY

WINE DOWN  
WINES  
50% OFF SELECT  
BOTTLES

## THURSDAY

\$2 BUCK  
A  
SHUCK  
OYSTERS

## FRIDAY

NATE'S  
FISH N'  
CHIPS  
\$20

## SATURDAY

BRUNCH  
+  
\$4 MIMOSAS

## SUNDAY

BRUNCH  
+  
\$9 SANGRIA

# HANDHELDS

## THE SOCIAL BURGER | 21

House-Ground Brisket | House-Made Bacon  
Gunn's Hill Five Brother's Cheese | Arugula  
Savoury Shallot Jam | Garlic Aioli | Brioche Bun

## BUFFALO CHICKEN SANDWICH | 21

Buttermilk Fried Chicken | House-Made Hot Sauce  
House-Made Pickle | House-Made Ranch | Brioche Bun

## HALLOUMI BURGER | 18

Fried Halloumi | Shredded Lettuce | "Mac Sauce"  
Dill Pickle | Onion Bun



## CRISPY TOFU SANDWICH | 18

Tempura Tofu | Pickled Vegetables | Jalapeño  
Cilantro | Sambal Aioli | Onion Bun

## TWH CLUB | 18

Pulled Chicken | House-Made Bacon  
Aged Cheddar | Heirloom Tomato | Aioli  
Grain Harvest Farmers Loaf

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES.  
UPGRADE TO YAM FRIES, HOUSE GREENS OR CAESAR SALAD  
\$3.95

 **ocean wise**. A SUSTAINABLE CHOICE



# MAINS

## SMOKED PROSCIUTTO FLATBREAD | 20

Niagara Prosciutto | Chevre | Rose Sauce |  
GoodLeaf Arugula

## FUN-GUY FLATBREAD | 18

Wild & Tame Mushrooms | Cream Sauce  
Mountain Oak Truffle Gouda  
GoodLeaf Mustard Greens



## VEGAN ORZO PASTA | 22

Smoked Tomato Sauce | Ontario Asparagus  
Roasted Red Pepper | Oregano

## SAUSAGE & PESTO PASTA | 24

House-Made Sausage | Basil Pesto | Brie Cream  
Garlic Crumb

## SMOKED CHICKEN | 28

Honey Glazed Breast | Panzanella Salad  
Aged Balsamic | Pecorino Verona

WE TAKE PRIDE IN SUPPORTING OUR COMMUNITY-  
ESPECIALLY WHEN IT COMES TO FOOD!  
WHAT WE CAN'T MAKE IT IN HOUSE,  
WE LOVE TO SOURCE FROM LOCAL BUSINESSES.

SOME OF OUR TRUSTED SUPPLIERS:

VAN OSCH FARMS | GOLDEN HEARTH BAKERY  
GRAIN HARVEST | STONETOWN ARTISAN CHEESE  
MOUNTAIN OAK CHEESE | BACK FORTY ARTISAN CHEESE  
NIAGARA FOOD SPECIALTIES | SEED TO SAUSAGE  
ECO CAFE | CONESTOGA FARMS

# DESSERT



## VEGAN CARROT CAKE | 10

Gluten Free Cake | Walnuts  
Vegan Cream Cheese Icing

## FLOURLESS CHOCOLATE TORT | 12

Rich Chocolate | Raspberry Coulis

## CLASSIC CHEESECAKE | 10

Classic Cheesecake | Strawberry Compote