

## Appetizers

**Shrimp Ceviche** - tortilla chips, crispy jalapeños - \$16

**Roasted Grape and Whipped Feta Bruschetta**  
crispy prosciutto and roasted grape gastric - \$15

**Vegan Scallops with Arugula and Fennel Salad (V, GF)**  
king oyster mushrooms, rocket pesto and preserved lemon oil - \$14

**Berwick Caesar**  
hand-torn croutons, shaved asiago, dry cured artisanal bacon - \$15

**Grilled Calamari and Radicchio Salad (GF)**  
roasted tomato piri piri, lemon oil - \$14

**Pickled Apple and Fennel on Heritage Greens (GF)**  
oranges, quinoa, green apple vinaigrette - \$15

**Braised Lamb Tacos (GF)**, pico de gallo, lime sriracha crema \$16

## Main Courses

**Chicken Paprikash** with Hand-made Spaetzle and Braised Cabbage - \$24

**Sesame Crusted Tuna (GF)**  
Beluga lentils, bok choy, citrus coconut curry - \$34

**AAA Flat Iron Steak with Sweet Potato Puree (GF)**  
crispy maple sriracha brussels sprouts, caramelized onion - \$34

**Jumbo Portobello Steak infused with Red Beet and Fennel (V, GF)**  
sweet potato puree, maple sriracha brussel sprouts, caramelized onion - \$24

**Pan Roasted Lemon Herb Chicken Breast**  
grilled vegetable Israeli Couscous, sweet and spicy tomato coulis - \$32

**Lemon Herb Rigatoni (GF, V available)**  
grilled eggplant, cherry tomatoes, feta, roasted red onion & garlic - \$22

**Berwick Fish & Chips (GF)**  
fresh cut fries, "vinny" slaw, dill tartar sauce - \$21

**The Prime Rib Burger with Fresh Cut Fries**  
brie, crispy onions, red pepper jelly, caramelized onion aioli, arugula - \$21

**Mushroom Quinoa Burger with Fresh Cut Fries (V)**  
red pepper jelly, crispy onions, arugula, charred pickled red onion, lemon thyme aioli - \$19

## Our Handcrafted Desserts

**Brownie Truffles with Sponge Toffee (V, GF)** - \$11

**Peach Cobbler with handmade Maple Ice Cream (V, GF)** - \$11

**Strawberry Cheesecake Jars** - \$11