



Chinched

Happy Hour

Individual Charcuterie Board

+ Pelee Island Gewurtraminer, Pinot Noir or Mill St. Seasonal \$18

PEI Oysters \$2ea

Bar Menu

Pig Ear Fries 11

Buffalo Sauce

Miso Chili Cauliflower 12

Asian BBQ Mayo, Sesame

Patatas Bravas 8

Roasted Pepper Mayo

Charred Broccoli 8

Garlic Mojo, Raisins, Asiago

Local Greens 8

5 Bros, Cherry Tomatoes, Almonds

Pork Rillons 9

Seasonal Preparation

Grilled Squid 8

Lemon, Olive Oli, Chili

Mushroom Toast 9

Arugula Pesto

Pork Pot Stickers 9

Tebasaki Dipping Sauce

Pan Fried Cod 7

Green Gumbo, Salt Riblets

Baby Back Ribs 9

Korean BBQ, Kimchi, Peanuts

Cavatelli Gratin 9

Veg, Curds, Green Garlic