

YOUNG GUESTS

TENDERS 15

2 Panko Crusted Free Run Chicken Tenders, Fries, Honey Mustard

MAC & CHEESE 14

Not From The Box, Real Cheddar & Parmesan

CHEESEBURGER 15

Iron Butcher Patty, Cheddar, Burger Sauce

BRUNCH

SATURDAY & SUNDAY

11-3:30

KINGFISHERS FRY 22

2 Eggs, 2 Bacon, 2 Sausage,
Grilled Tomato, Hash, Toast, Salad

FRENCH TOAST 17

French Toast, Berry Compote, Chantilly Cream

YOUNG GUEST 1PC

FRENCH TOAST 9

EGGS BENEDICT

Poached Medium, House Hollandaise, Hash, Salad

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Canadian Back Bacon 19

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Smoked Salmon 21

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Avocado Spread 19

DESSERTS

ICE CREAM SUNDAE 9

House Made Ice Cream, Berries, Chocolate Sauce, Chantilly

MILK CHOCOLATE SEMIFREDDO 11

Chocolate Cremeux, Candied Pecans, White Chocolate Soil

CRÈME BRÛLÉE 10

Vanilla Citrus Custard, Caramelized Sugar

VANILLA CHEESECAKE 12

Graham Crust, Mixed Berry Compote, Chantilly Cream

SCOOP OF ICE CREAM 3

House Made Ice Cream

Vanilla, Chocolate, Strawberry, or Sorbet

S H A R E A B L E

CHARCUTERIE & CHEESE 32

Iron Butcher Meats, Farmhouse Natural Cheeses, Pickles, Preserves, Crackers, Crostini

SALMON TRIO BOARD 32

Smoked Salmon, Candied Salmon, Salmon Rillette, Crostini, Raincoast Crackers, Cucumbers

FRESH SHUCKED OYSTERS MP

Lemon, Mignonette Pearls, Fresh Horseradish gf

GARLIC HUMMUS 13

House Hummus, Crispy Chickpeas, Olives, Toasted Pita Bread

CHICKEN WINGS 19

1lb Salt & Pepper, Honey Garlic, Hot Sauce, Dry Hot, or Korean BBQ

SMOKED SALMON LETTUCE BOATS 21

Endive Boats, Bruce's Smoked Salmon, Pickled Celery, Thousand Island Dressing, Chive Oil

FRENCH ONION POTATO PAVE 15

Potato Pave Stacks, Caramelized Onions, Cheddar Gratin, Chives, French Onion Aioli, Bacon

TOMATO BRUSCHETTA 13

Toasted Focaccia, Garlic Butter, Heirloom Tomatoes, Balsamic Vinegar, Basil, Farmhouse Cheese

CHICKEN TENDERS 18

Panko Breaded Tenders, Kennebec Fries, Honey Mustard Mayo

YAM FRIES 12

Crispy Yam Fries, House Chipotle Mayo

A P P E T I Z E R S

CHICKEN SLIDERS 18

Nashville Fried Chicken Thighs, House Made Buns, Coleslaw, Pickles

TACOS 21

3 Tacos on Flour Tortillas, Coleslaw, Tomato Red Pepper Salsa, Cilantro, Chipotle Mayo
Choice of: Herb Crusted Rockfish, Pork Belly

STEAMED MUSSELS 18

1/2 lb French Style Creamy Broth, Chive Oil, Toasted Focaccia

BEEF CARPACCIO 18

Thinly Shaved Beef Tenderloin, Peppercorn Aioli, Kabritt Cheese, Arugula, Olive Oil, Lemon, Focaccia Crostini

S O U P S / S A L A D S / B O W L S

Grilled or Blackened Chicken, Prawn, or Salmon Skewers 10

SEAFOOD CHOWDER 17

New England Style Chowder

KANAKA SALAD 16

Feta Cheese, Candied Nuts, Fresh Berries, Honey Poppyseed gf/vg

THE ALBION 16

Baby Kale, Beans, Quinoa, Red Peppers, Fennel, Radish, Avocado, Lettuce, Crispy Onions, House Ranch

CAESAR SALAD 16

Romaine, House Caesar Dressing, Parmesan, Croutons

TUNA POKE BOWL 26

Tuna, Sushi Rice, Edamame, Kimchi, Pickled Vegetables, Cucumber, Crispy Rice Chips, Soy Marinade

**General Disclaimer:

The consumption of raw oysters poses an increased risk of foodborne illness
v..Vegan/gf..Gluten free/vg..Vegetarian

H A N D H E L D S

Served with choice of Kennebec Fries, Garden Salad
Sub: Yam Fries, Kanaka Salad, Caesar Salad or Chowder 4

BUTCHERS BURGER 26

Iron Butcher Beef Patty, Farmhouse Cheesemakers Heidi, Bacon Jam, Black Garlic Aioli, Arugula

CHEDDAR BURGER 21

Cheddar Cheese, Tomato, Lettuce, Onion, Burger Sauce

KOREAN PORK SANDWICH 23

Korean BBQ Braised Pork, Arugula, Pickled Vegetables, Kewpie Mayo, Baguette

HALIBUT BURGER 25

Beer Battered Halibut & Cod Patty, Coleslaw, Shallot, Tartar Sauce, Brioche Bun

CHICKEN & BRIE SANDWICH 24

Chicken Breast, Double Cream Brie, Balsamic Glaze, Arugula, Tomato, Pesto Aioli, Focaccia

MEDITERRANEAN FALAFEL BURGER 21

Falafel Patty, Pesto Aioli, Marinated Zucchini, Arugula, Caponata, Brioche Bun

FISH & CHIPS 25

2pc Craft Beer Battered Rockfish, Kennebec Fries, Almond & Craisin Coleslaw, Famous House Tartar Sauce

SIRLOIN STEAK 38

7oz CAB Sirloin, Mashed Potatoes, Seasonal Vegetables, Demi-Glace

JÄGERSCHNITZEL 26

Breaded Pork Schnitzel, Cabbage, Mash, Seasonal Vegetables, Lemon

E N T R È E S

AVAILABLE AFTER 4:00

HERB CRUSTED ROCKFISH 26

Warm Fingerling Potato Salad, Seasonal Vegetables

SPRING SALMON 38

Poached Salmon, Beurre Blanc, Chive Oil, Seasonal Vegetables

BEEF TENDERLOIN 44

Grassfed Beef Tenderloin, Potato Pave, Ratatouille, Chimichurri, Onion Rings

SEAFOOD PASTA 31

Mild Spiced Tarragon Marinara, Hokkaido Scallop, Prawns, Mussels, Rockfish, Roasted Red Peppers

CAJUN CHICKEN PASTA 27

Chicken Breast, Cajun Cream Sauce, Sundried Tomatoes, Parmesan

PESTO GNOCCHI 25

House Made Gnocchi, Pumpkin Seed Pesto, Tomatoes, Parmesan, Green Peas

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