



**SMALL PLATES // STARTERS**

- Cod & Corn Chowder** 13  
*Fogo Island Cod, sweet corn broth, carrot, celery, herbs*
- Caesar Salad** 14  
*Romaine lettuce wedge, Caesar dressing, Parmesan, summer savoury crumb, crispy bacon, herbs*
- Beet Salad** 16  
*Pickled beets, minted whipped feta, fresh greens, dukkah, partridgeberry vinaigrette*
- Buttermilk Fried Chicken on a Stick** 13  
*Fried chicken breast, partridgeberry sweet & sour sauce, ranch dressing, herbs*

**LARGE PLATES // ENTRÉES**

- Fish & Chips** 22  
*Beer-battered Fogo Island Cod, creamy coleslaw, partridgeberry tartar sauce, hand-cut fries*
- Roasted Carrots** 18  
*Oven roasted carrots, fresh dill yogurt, apple molasses raisins, chili crunch, crispy split peas, pickled zucchini*
- Smoked Fish On Toast** 19  
*Smoked Fogo Island Cod, toasted sourdough, fresh dill yogurt, shredded turnip, fresh greens, partridgeberry vinaigrette*
- Bangbelly Burger** 22  
*Double smash burger, cheddar, grilled onion, pickles, lettuce, ketchup, mayo, served with fries, coleslaw, or pickled beets*
  - Add Bacon* 3
  - Substitute with plant-based patty* 2
  - Substitute with gluten-free bread* 2
- Buttermilk Fried Chicken Sandwich** 22  
*Fried chicken (Regular or Nashville Hot) , ranch dressing, lettuce, pickles, served with fries, coleslaw, or pickled beets*
  - Substitute for Southern-fried tofu* 2
  - Substitute with gluten-free bread* 2

<b>EXTRAS</b>		<i>Garlic Parm Fries</i>	8
<i>Hand-Cut Fries</i>	6	<i>Coleslaw</i>	5
<i>Dill Pickle Fries</i>	7	<i>Pickled Beets</i>	5

\*Sample menu. Prices subject to change.