



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** 14
Fried chicken breast, partridgeberry sweet & sour sauce, ranch dressing, herbs
- ML Fish Cake** 16
Fogo Island Salt Fish, mustard pickle aioli, pickled onion, arugula, herb oil

LARGE PLATES // ENTRÉES

- Fish & Chips** 22
Beer-battered Fogo Island Cod, creamy coleslaw, partridgeberry tartar sauce, hand-cut fries
- Roasted Carrots** 19
Oven roasted carrots, fresh dill yogurt, apple molasses raisins, chili crunch, crispy split peas, pickled zucchini
- Smoked Fish On Toast** 20
Smoked Fogo Island Cod, toasted sourdough, fresh dill yogurt, shredded turnip, fresh greens, partridgeberry vinaigrette
- Bangbelly Burger** 23
Double smash burger, cheddar, grilled onion, pickles, lettuce, ketchup, mayo, served with fries, coleslaw, or pickled beets
 - Add Bacon* 3
 - Substitute with gluten-free bread* 2
 - Substitute with plant-based patty* -
- 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

EXTRAS		<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.