

# Canary Square Menu

## **SNACKS**

Popcorn of the day

4

Fine Herd Deviled Eggs

5

Bread and Butter Pickles

4

Herb Marinated Warm Olives

6

Cheddar Cheese Fries with Secret Seasoning

6

Salt Roasted Radishes

5

## **Appetizers**

Curried Mussels

Coconut, Scallions, Ginger

10

Jerked Chicken Wings

8

Mushroom And Spinach Spring Roll

Chipotle Aoli

8

On the Half Shell

3 Local Oysters, 3 Littleneck Clams

13

Salt Cod Fritters

Cocktail Sauce

8

Chef Selection of Charcuterie

Mustard, Pickled Onion, Baguette

14

House-made Chili

Aged Cheddar

8

Grilled Beef Teriyaki Skewers

Spicy Peanut Sauce, Lime

11

**SALADS**

Simple Mixed Greens

Local Blue Cheese

7

Local Apple and Arugula

Aged Cheddar,

Curried walnuts

9

Caesar Salad

Parm Crisps, Crostini, Pickled Onions

8

Roasted Chicken Salad

Rainbow Chard, Pecans Cranberries, Poached Egg

9

### **SANDWICHES**

Wood Grilled 10oz Burger

Cheddar, Pickles, Hand- Cut Fries

12

BBQ Pulled Chicken

Slaw, Hand-Cut Fries

10

Apple and Telliogio

Grilled Sour Dough

Arugula, Cranberry Jam, Side Salad

9

Grilled Chorizo

Suntan Peppers and Onions, Creole Mustard, Canary Slaw

9

S.L.T.

Smoked Salmon, Lettuce, and Tomato, Spicy Remulade

13

ENTREES

Fire Grilled Pork Chop

Mashed Potato, Homemade Apple Sauce

18

Gunnies Beef Barley Stew

Egg Noodles, Sour Cream

18

Baked Mac and Cheese

Tellegio, Fine Herbs,

15

Grilled Skirt Steak

Mashed, Seared Chard, Chimichuri.

19

Wood Roasted Half Chicken

Brussel Sprouts, Bacon, Roasted Radish, Cranberries

18

Grilled Salmon Steak

Tomato Calamari Stew, Mussels. Linguica

22

Grilled Vegetable Lasagna

Marinara, Fried Basil

17

## **Dessert**

Butter Scotch Bread Pudding

Seasonal Ice Cream

7

Chocolate Cheesecake

Cranberry Jam

7

Deep Fried Twinkies

Powdered Sugar.

7

Seasonal Ice Cream

6

Basil Grape Mojito

vodka, grapes, basil, lime juice, gingerale

Beer Bloody Mary

beer (tbd), house made bloody mary mix

Champagne Cocktail

St. Germain, champagne, soda water, lime juice

Canary Square Shandy-Beer

beer (tbd), ginger beer, lemonade

Cucumber-Gin Cocktail

Hendricks gin, English cucumbers, sea salt

Raspberry-Lemonade Mojito

Cachaca, raspberry puree, lemonade, mint

Pomegranate Margarita

pomegranate puree, tequila, lime juice, homemade sour mix

Caffe Latte Martini

espresso, vodka, crème de cacao frothed milk

Canary Square Sangria

brandy, fresh fruit and juices

Honeydew Melon Belini

honeydew melon, champagne

Watermelon-Jalapeno Mojito (seasonal)

light rum, watermelon, jalapeno, mint, lime juice

Womanhattan

basil hayden bourbon, absolut raspberry vodka, sweet vermouth, dash of bitters

Seasonal berry'rita

silver tequila, citron liqueur, seasonal berries, fresh lime juice

Champagne	gl
NV Mionetto Proseco, Brut (Italy)	9
White Wine	
09 Domaine Wachau "Terrassen", Gruner Veltliner (Austria)	9
09 Burgans, Albarino (Spain)	9
08 Terranoble Reserva, Sauvignon Blanc (Chile)	8
08 Kuhl Weinhaus, Riesling QBA (Germany)	7
09 Brampton, Chardonnay (S. Africa)	8
10 Indaba, Chenin Blanc (S. Africa)	7
Rose	
09 Chateau Pesquie "Terrasses" (France)	9
Red Wine	
09 Copper Hill, Pinot Noir (Oregon)	10
06 El Coto "Crianza", Rioja (Spain)	8
08 Cuatro Pasos, Mencia (Spain)	9
08 De Morgenzon "DMZ", Shiraz (S. Africa)	9
09 Montgras "Reserva" Carmenere (Chile)	9
06 Pellegrini "Cloverdale Ranch" Cabernet (Chile)	9
07 Peachy Canyon "Westside" Zinfandel (Pasa Robles)	12
09 Montfaucon "Les Gardettes" (Rhône)	8