



MAINS & BOWLS

FISH & CHIPS <i>Beer battered Haddock, fries, tartare sauce & lemon</i>	\$24
MUSSELS <i>White wine, soffritto, beurre monte, grilled sour dough</i>	\$22
TACO BAO <i>Battered haddock, citrus slaw, pico de gallo, avocado lime crema , Valentina's</i>	\$21
STEAK FRITES <i>10 oz Blue Dot striploin, green peppercorn jus, wild seasonal mushrooms, fries , tomato jam</i>	\$45
POKE BOWL <i>yellowfin Tuna, marinated shitakes, avocado, cucumber, compressed watermelon, pineapple salsa pickled slaw, gochujang aioli, sushi rice, furikake</i>	\$24
CRISPY SHRIMP BOWL <i>Crispy battered shrimp, Asian slaw, spicy lime aioli, sushi rice, Kecap manis, roasted sesame seeds</i>	\$24

Add Ons

Grilled Chicken Breast 6oz	\$9
Roasted Salmon 5oz	\$20
Crispy Shrimp 6 each	\$9

Desserts

CHOCOLATE CARAMEL TART <i>White chocolate Ganache, sour cherry compote</i>	\$16
CLASSIC CHEESECAKE <i>Passionfruit sauce, whipped cream, freeze dried raspberry</i>	\$16
FRESH FRUIT & BERRY BOWL V	\$15

V Vegan
Vegetarian
GF Gluten Friendly





18  86

BRAXTON'S

BAR & GRILL

TO START

OYSTERS GF	\$28/50.
1/2 DOZEN SHUCKED/ 1 DOZEN SHUCKED	
<i>Market fresh catch, House Mignonette, Valentina's ,lemon</i>	
ALGONQUIN CHOWDER	\$20
<i>Salmon, clams, shrimp, mussels, scallops, bacon, scallions, dill oil, grilled sourdough</i>	
KALE CEASAR 	\$19
<i>baby kale & romaine, parmesan cheese, focaccia croutons, house Caesar dressing</i>	
BEETS & WALNUTS  GF	\$20
<i>Roasted local beets, pickled beans, maple walnut vinaigrette, charred cauliflower puree, fennel pollen, goats cheese, winter greens</i>	

HANDHELDS

Handhelds served with choice of fries or Arcadian green salad

BRAXTON'S SMASHED CHEESEBURGER	\$22
<i>70/30 chuck and brisket blend patty, braxton's sauce , bacon, lettuce, tomato, onion , potato bun</i>	
MAKE IT AN IMPOSSIBLE BURGER 	\$20
<i>Plant based protein burger</i>	
BRAXTON'S CLUB	\$23
<i>Toasted sourdough, grilled chicken breast, aged cheddar, chive aioli, tomato jam, crispy smoked bacon arugula</i>	

