

# RANGE

kitchen & tap

## THE BEGINNING

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**CAST IRON MEATBALLS** \$13  
house made meatballs topped with a wild mushroom tomato sauce, fresh mozzarella and basil

**MAC & CHEESE** \$11  
orecchiette pasta with fontina, american, cheddar, parmesan and mozzarella cheeses, herbed bread topping

**BOAR BACON ARTICHOKE DIP** \$13  
boar bacon, artichoke hearts, cream cheese, fresh herbs, hot sauce, pita chips

**BACON & BRUSSELS** \$10  
crispy fried brussel sprouts tossed in bacon jam and a balsamic glaze

**DEVEILED EGGS** \$10  
served with chef's selection of toppings

**CHARCUTERIE BOARD & CHEESE BOARD** \$18  
chef's selection of sliced meats, cheeses, dried fruit, fig compote, assorted nuts, and local honey served with stone ground mustard, pickled vegetables and crostinis

**BISON MEATBALL SLIDERS** \$16  
bison meatballs demi glazed, fried jalapenos, local beer cheese on brioche bun

**BEER BRAISED MUSSELS** \$16  
fresh prince edwards island mussels, local craft beer, onion, garlic and white wine toasted baguette with lemon aioli

**VEGETABLE CROQUETTES** \$10  
seasonal vegetables mixed with potatoes, herbs, fontina cheese, white wine, with green sriracha aioli

## FRESH GREENS

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**CAESAR\*** \$12  
romaine lettuce, creamy caesar dressing, shaved parmesan, butter croutons

**HOUSE** \$10  
mixed greens, cherry tomato, pickled shallots, candied pecans, citrus vinaigrette, goat cheese

**BEET SALAD** \$11  
roasted beets, feta, crème fraiche, wild arugula, meyer lemon vinaigrette, smoked black pepper

**HEIRLOOM TOMATO SALAD** \$16  
ray yeung heirloom tomatoes, watermelon, cucumber, burrata cheese, balsamic reduction, chilli oil & basil

prawns \$6

chicken \$5

## ENTREES

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**RANGE BURGER\*** \$17  
drive-thru dressing, lettuce, tomato, red onion, and dill pickles with local beer cheese on a soft roll, served with french fries

**MOM'S MEATLOAF** \$18  
garlic mashed potatoes, seasonal vegetables, wild mushroom gravy

**FRIED CHICKEN** \$20  
garlic mashed potatoes, greens

**PAN SEARED SCALLOPS\*** \$34  
wild mushroom risotto with a champagne cream sauce

**PORK PORTERHOUSE\*** \$24  
grilled 10oz porterhouse, bourbon brine, smoked fingerling potatoes, braised chard, topped with apple mostrada

**WILD GAME OF THE WEEK\*** M.P.  
limited quantities, price changes weekly

**FRESH CATCH\*** M.P.  
rotation of seasonal fish

**GRILLED BAVETTE STEAK\*** \$26  
peppercorn demi sauce with fries and seasonal vegetables

## PIZZAS

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**THE RANGE** \$16  
chef's farmers' market finds

**THE FORAGER** \$18  
roasted wild mushrooms, mozzarella, goat cheese, bacon lardons, white truffle oil

**THE CURED** \$18  
tomato sauce, chef's selection of cured meats, mozzarella, parmesan

**THE HEN HOUSE** \$16  
arugula pesto, roasted chicken breast, feta, mozzarella, spanish olives

**THE BROKEN LINK** \$16  
italian sausage, tomato sauce, balsamic red onion, fontina, mozzarella

**MARGHERITA** \$14  
tomato sauce, mozzarella, basil, tomatoes, evoo

**GLUTEN FREE CRUST** \$3  
available upon request