

RANGE

kitchen & tap

THE BEGINNING

CAST IRON MEATBALLS

house made meatballs topped with a wild mushroom tomato sauce, fresh mozzarella and basil

MAC & CHEESE

orecchiette pasta with fontina, american, cheddar, parmesan and mozzarella cheeses, herbed bread topping

BOAR BACON ARTICHOKE DIP

boar bacon, artichoke hearts, cream cheese, fresh herbs, hot sauce, pita chips

BACON & BRUSSELS

crispy fried brussel sprouts tossed in bacon jam and a balsamic glaze

DEVILED EGGS

served with chef's selection of toppings

CHARCUTERIE & CHEESE BOARD

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 SLIDERS

bison meatballs demi glazed, fried jalpenos, local beer cheese on brioche bun

CALAMARI & FRITES

chef's dueling aioli's

FRIED GREEN TOMATOES

tomato jam, creole tomato aioli, dill crème fraîche

FRESH GREENS

CHOPPED CAESAR*

romaine lettuce, creamy caesar dressing, shaved parmesan, butter croutons

HOUSE

mixed greens, cherry tomato, pickled shallots, candied pecans, citrus vinaigrette, goat cheese

BEET CARPACCIO

roasted beets, feta, crème fraiche, greens, meyer lemon vinaigrette, smoked black pepper

HEIRLOOM TOMATO SALAD

ray young's tomatoes, burrata cheese, watermelon, cucumbers, basil and balsamic reduction with chili oil

prawns \$6 | chicken \$5

ENTREES

\$16 RANGE BURGER* \$18
drive-thru dressing, lettuce, tomato, red onion, and dill pickles with local beer cheese on a soft roll, served with french fries

\$12 MOM'S MEATLOAF \$20
garlic mashed potatoes, seasonal vegetables, wild mushroom gravy

\$14 CHICKEN FRIED CHICKEN \$24
garlic mashed potatoes, seasoned vegetables, covered with bacon house gravy

\$10 PAN SEARED SCALLOPS* \$34
wild mushroom risotto, with a champagne cream sauce

\$22 CREAMY PRAWN PASTA \$28
sauteed prawns with chorizo, english peas and sweet peppers in a garlic cream sauce over pappardelle noodles

\$18 WILD GAME OF THE WEEK* M.P.
limited quantities, price changes weekly

\$18 FRESH CATCH* M.P.
rotation of seasonal fish

\$12 STEAK FRITES* \$32
16oz steak served with herb-roasted fingerling potatoes, roasted asparagus with whipped ricotta and shaved parmesan, steak-house onion jam

PIZZAS

\$14 THE RANGE M.P.
chef's farmers' market finds

\$12 THE FORAGER \$19
roasted wild mushrooms, mozzarella, goat cheese, bacon lardons, white truffle oil

\$12 JALAPENO POPPER \$20
chopped chili oil with mozzarella and ricotta cheese, pepperoni, bacon and pickled jalapenos

\$15 ANGRY BIRD \$20
spicy tomato sauce, roasted chicken, chorizo, cherry tomatoes, mozzarella and arugula

THE BROKEN LINK \$19
italian sausage, tomato sauce, balsamic red onion, fontina, mozzarella

MARGHERITA \$18
tomato sauce, mozzarella, basil, tomatoes, evoo

GLUTEN FREE CRUST \$3
available on request

*Item may be cooked to order or contains raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.