

# RANGE

kitchen & tap

## THE BEGINNING

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**CAST IRON MEATBALLS** \$10

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

**MAC & CHEESE** \$10

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

**BOAR BACON ARTICHOKE DIP** \$12

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

**DEVILED 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** \$14

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

**BEER BRAISED MUSSELS** \$14

fresh prince edwards island mussels, local craft beer, onion, garlic and white wine toasted baguette with lemon aioli

**FRIED GREEN TOMATOES** \$10

tomato jam, creole tomato aioli, dill crème fraîche

## FRESH GREENS

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**CAESAR\*** \$11

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

**HOUSE** \$9

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

**BEET CARPACCIO** \$11

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

**HEIRLOOM TOMATO SALAD** \$13

ray yeung's tomatoes, burrata cheese, watermelon, cucumbers, thai basil, white balsamic reduction, chili infused evoo

chicken \$5

prawns \$6

## ENTREES

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**RANGE BURGER\*** \$16

drive-thru dressing, lettuce, tomato, balsamic onions, 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** \$19

garlic mashed potatoes, greens

**PAN SEARED SCALLOPS\*** \$28

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