

RANGE

kitchen & tap

THE BEGINNING

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

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 fraîche, 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

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

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