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 fraiche

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 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

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

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