

RANGE

kitchen & tap

THE BEGINNING

CAST IRON MEATBALLS \$12

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 \$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

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 \$15

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

VEGETABLE CROQUETTES \$10

seasonal vegetables mixed with potatoes, herbs, fontina cheese, white wine, with green sriracha aioli

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 SALAD \$11

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

CHOPPED STEAK SALAD \$15

chopped romaine, heirloom cherry tomatoes, red onion, avocado, hard boiled egg, crumbled blue cheese and balsamic vinaigrette

prawns \$5

chicken \$6

ENTREES

RANGE BURGER* \$17

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 \$20

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