

SMALL PLATES \$11.5 EACH

POMME FRITES

Your choice of parmesan & herb dusting, spicy cajun dusting or salt & pepper dusting with garlic aioli.

WEST COAST FRY BREAD

Cumin & sea salt dusted, chipotle aioli and lime wedge.

SMOKED MEATBALLS

Five house smoked meatballs tossed in house marinara sauce, parmesan cheese, side of garlic aioli.

GARLIC CHEESEBREAD

Confit garlic, parmesan herb dusting, goat cheese, asiago, aged cheddar, baked in our forno oven then topped with parsley.

BAKED PESTO CHEESE DIP

Oven baked cheese dip blended with our house pesto - basil, cashews, olive oil, lemon & garlic, served with tortilla chips or four slices of baked loaf.

STARTERS

HOUSE SMOKED BEEF BRISKET POUTINE \$15.5

Pomme frites, house smoked beef brisket, beef jus, cheese curds, side of horseradish aioli.

PULLED PORK TACOS \$17

Three starter size flour tortillas, house pulled pork, creamy coleslaw, Sawmill BBQ sauce, smoked corn tomato salsa.

SEAFOOD CHOWDER \$14.4 BOWL • \$10 CUP

House recipe, halibut, cuttlefish, bacon, potato, cream.

HOUSE SMOKED CHICKEN WINGS \$17

House smoked wings with your choice, cumin & sea salt dusted, salt & pepper, Sawmill BBQ sauce, hot-n-spicy. Served with house made cumin ranch dip.

CHILI PRAWNS \$17

Sautéed prawns tossed in a chili cream sauce, served with 3 slices of our in-house baked bread.

BAJA STYLE FISH TACOS \$19

Three starter size flour tortillas, crispy fried fish, cabbage, chipotle aioli, smoked corn tomato salsa.

Fish type based on market availability, please ask your server for further details.

SALADS

SAWMILL BOWL (V) \$18

Bed of mixed greens, quinoa blend, topped with gold beets, cucumber, cherry tomatoes, edamame beans, cashews.

GREEN SALAD (GF) \$15.5

House greens, sliced cucumber, cherry tomato, spiced candied cashews, dried cranberries, honey thyme vinaigrette or cumin ranch.

BEET & CHÈVRE SALAD (GF) \$17

House greens, honey thyme vinaigrette, golden beets, pickled red onion, chèvre, balsamic glaze.

CAESAR SALAD \$17

Romaine, house made caesar dressing, crispy prosciutto, with house croutons, shaved parmesan.

STRAWBERRY ARUGULA SALAD \$19

Arugula, fresh strawberries, honey thyme vinaigrette, shaved parmesan, spiced candied cashews, balsamic glaze.

SOUTHWEST CHICKEN SALAD \$23

Grilled chicken or Cajun grilled chicken, House greens, cucumbers, smoked corn, tomato, cheddar, crispy tortilla strips, cumin ranch dressing.

SANDWICHES

All sandwiches are served with pomme frites and a tossed side salad with house made honey thyme vinaigrette. Substitute a side caesar salad - \$3.

PULLED PORK SANDWICH \$16

Cherry, apple & oak smoked pulled pork shoulder, Sawmill BBQ sauce, creamy coleslaw, chipotle aioli, on a brioche bun.

SMOKED BRISKET BEEF DIP \$20

Herb rubbed, hickory and mesquite smoked beef brisket, with beef jus, caramelized onions, horseradish aioli, on a ciabatta roll.

CRISPY CHICKEN BACON BURGER \$21

Crispy fried chicken breast (can substitute for grilled), farm style bacon, cheddar cheese, tomato, lettuce, red onion, cumin ranch on a brioche bun.

50/50 TAPHOUSE BURGER \$20

House built chuck and pork shoulder burger with caramelized onion, aged white cheddar, garlic aioli & chimichurri, on a brioche bun.

COWBOY BURGER \$20

Grilled chicken breast or 50/50 patty, cheddar cheese, blackening spice, pickled jalapenos, chipotle aioli, BBQ sauce, mixed greens, tomato, crispy onion on a brioche bun.

BLACK-N-BLUE BURGER \$20

Grilled 50/50 patty, blackening spices, farm style bacon, blue cheese, caramelized onions, garlic aioli on a brioche bun.

IMPOSSIBLE MUSHROOM BURGER (V) \$22

100% vegan - Impossible burger patty, sautéed mushrooms, mozzarella, truffle aioli, arugula, tomato on vegan brioche bun.

..... \$4

Add bacon or mushrooms \$4

Add gluten free bun \$2

(GF) = Gluten Free (V) = Vegan

Unfortunately, due to supplier issues, some items may not be available today

ENTREES

CREAMY MAC & CHEESE W/ PULLED PORK \$19
Creamy mac & cheese topped with pulled pork, crispy onion rings.

FISH & CHIPS \$19
1 piece of crispy fried fish, fries, remoulade sauce (scratch made tartare), house green salad with honey thyme vinaigrette.

Fish type based on market availability, please ask your server for further details.

8OZ. NEW YORK STRIPLOIN STEAK \$28
Grilled to your request, served with crispy smashed potatoes, vegetables, topped with garlic herb compound butter.

PIZZA 12"

Hand crafted, wood-fired Neapolitan style pizza.

MARINARA \$14
Rustic tomato sauce, garlic, olive oil, sea salt.

MARGHERITA \$17
Rustic tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil.

SALUMI – AKA PEPPERONI \$20
Rustic tomato sauce, Genoa salami, fresh mozzarella.

FLAMBE \$19
Bechamel sauce, fresh mozzarella, caramelized onion, shaved prosciutto & parmesan.

HAWAIIAN \$20
Rustic tomato sauce, baked ham, pineapple, asiago, mozzarella.

CAPRICCIOSSA \$20
Rustic tomato sauce, artichokes, kalamata olives, mushrooms, baked ham, fresh mozzarella.

GIARDINO \$20
Rustic tomato sauce, roasted garlic, red peppers, caramelized onions, chèvre, fresh mozzarella, arugula, olive oil, & balsamic drizzle.

AMANTE DELLA CARNE \$21
Rustic tomato sauce, prosciutto, mild Italian sausage, Genoa salami, cheddar, fresh mozzarella, parsley.

FUNGHI \$21
Bechamel sauce, a mix of seasonal mushrooms, aged white cheddar, mozzarella, roast garlic, arugula, truffle oil.

QUATTRO FORMAGGI \$21
Fresh mozzarella, aged white cheddar, asiago and gorgonzola with olive oil and parsley.

DIAVOLA \$21
Rustic tomato sauce, soppressata, mild Italian sausage, fresh mozzarella, & fresh basil.

BLACK & BLUE \$21
Bechamel sauce, smoked brisket, fresh mozzarella, mushrooms, arugula, caramelized onion and gorgonzola.

PESTO POLLO (CHICKEN) \$21
Pesto, chicken breast, artichokes, roasted red pepper, red onion, mozzarella, and asiago.

CONSTRUCT YOUR OWN PIZZA

START WITH A MARINARA PIZZA & ADD YOUR CHOICE OF TOPPINGS PRICED BELOW, OR ADD ADDITIONAL TOPPINGS TO ANY PIZZA AS PRICED BELOW.

EXTRAS \$3.5 EA.
Fresh basil, roasted garlic, artichokes, kalamata olives, mushrooms, caramelized onion, red onion, roasted red peppers, arugula, pineapple.

EXTRAS \$4.5 EA.
Anchovies, ham, Genoa salami, soppressata, mild Italian sausage, fresh mozzarella, asiago, chèvre, aged white cheddar, prosciutto, gorgonzola, smoked brisket, vegan mozzarella.

SAUCE TRIO \$3.5
Your choice, cumin ranch, garlic aioli, chipotle aioli, horseradish aioli, caesar.