

STARTERS & SHARERS

GF BACON CANDY \$5

Sweet, smoky and slightly spicy

TRADEMARK CHILI \$10

All beef, cooked with Port City Porter and espresso, served with sour cream, cheddar cheese tortilla chips

SOFT WARM PRETZEL BITES \$10

Honey maple mustard, chipotle cheese dip

GF TRADEMARK GRILLED SPICED WINGS

with Tarragon Ranch \$10

Tossed in BOURBON BBQ SAUCE \$11

Tossed in HONEY BUFFALO \$11

GF LOADED FRIES \$7

Chipotle cheese sauce, bacon candy, sour cream, green onion

CRISPY CALAMARI \$9

Jalapeno and banana pepper, pea shoots, bloody mary dip

GF BLUE HEAVEN NUGGETS \$9

Sweet Potato nuggets with Rogue Creamery® blue cheese dusting

MUSSELS DIABLO \$11

PEI Mussels, andouille sausage, banana pepper, tomato, grilled baguette

GF SWEET CORN CHOWDER \$7

Bacon, sweet corn and potatoes simmered in a creamy broth, hint of white and cayenne pepper

GF Items marked with the GF logo are made using ingredients that do not contain gluten/wheat. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment and specifically on equipment where gluten is present. Many additional items can be prepared gluten free through a few minor substitutions.

Please make your server aware of any specifics regarding allergies and food intolerances and we will accommodate as best as possible.

TRADEMAC & CHEESE:

#1 THE CUBAN \$13

Ham, bacon candy, mustard-crust, deep fried pickle

#2 EASTERN SHORE \$16

Lump crab, lobster and mascarpone

SALADS

GF TRADEMARK CHOPPED SALAD \$10

Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing with PULLED BEER CAN CHICKEN \$14

GF with JUMBO LUMP CRAB \$16

CRISPY SHRIMP CAESAR \$14

Leaves of romaine, parmesan cheese, corn, tomatoes, Cajun Caesar dressing, topped with crispy shrimp

GF SEARED TUNA MOJITO SALAD \$15

Sriracha and lime seasoned yellowfin tuna seared rare, chopped romaine, tomatoes, cucumbers, radish, fennel, mojito vinaigrette

GF BABY FIELD GREENS \$8

Shaved radish, fennel, carrots champagne vinaigrette

SANDWICHES

WITH A CHOICE OF FRIES OR COLESLAW

TRADEMARK TURKEY BLT \$13

Layers of smoked turkey, thinly sliced bacon candy, lettuce, tomato, whole grain mustard aioli, freshly baked rustic ciabatta.

CHICKEN SANDWICH \$13

Pulled beer can chicken, basil shallot aioli, swiss cheese, field greens, tomato, multi-grain

Trademark Burgers *

GF Our sandwiches are available on a gluten free roll

ALL OUR BURGERS COME WITH LETTUCE, TOMATO, RED ONION AND PICKLES
CHOICE OF FRIES OR COLESLAW

THE B.E.L.T. BURGER* \$18

Bacon candy, fried egg

TRADEMARK CHEESEBURGER* \$14

Choice of Cheese:
Cheddar, Swiss, Provolone, Gorgonzola

BLACK BEAN BURGER \$13

Cheddar cheese, guacamole, pico de gallo, sesame seed roll

INVENT YOUR OWN

ADD FOR \$1 EACH: Caramelized onions, smoked bacon, sautéed mushrooms | ADD FOR \$2 EACH: Bacon candy, fried egg, avocado

TRADEMARK DINNER

--- AVAILABLE 5:30PM - 9:30PM ---

Entrees

BASS ALE FISH & CHIPS \$19

Bass Pale Ale battered haddock, thick fries, tartar sauce, pea shoots

GF STEAK AND FRIES*

Your choice of steak, grilled and served with compound butter, thick cut fries, grilled tomato and blue cheese

10oz NY STRIP \$30 | 12oz RIB EYE \$33

GF GRILLED SALMON* \$26

Parmesan risotto, broccolini Jack Daniel's and Coke butter

IPA MARINATED PORK CHOP \$25

Old Bust Head Wild Cat IPA and barbeque marinated 10oz Pork Chop, cheddar leek mashed potato, tri-colour carrots, bacon and blue butter

BEER CAN CHICKEN \$23

Bell & Evans® chicken, creamy polenta, sautéed kale

VEGAN MUSHROOM RAVIOLI \$24

Roasted Eggplant tomato sauce, sautéed kale

SIDES

\$6 EACH


GF CHARRED BROCCOLINI

GF SAUTEED KALE & CARAMELIZED ONIONS

GF TRI-COLOR CARROTS

GF CHEDDAR & LEEK MASHED POTATOES

GF CREAMY POLENTA TRADEMAC & CHEESE

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavours

*MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

A gratuity of 18% is automatically added to groups of 6 or more