



BIG LITTLE BITES & SHARING BOARDS

<p>FRIES Served with Chipotle Aioli. \$7</p> <p>328 FRIES Crispy Fries Topped with Melted White Cheddar & Beefy Blue Buck Gravy. \$10</p> <p style="color: #f08000;">Add Your Choice of: Chopped Smoked Pork, or Barbeque Beef \$4</p> <p>TAPHOUSE TACOS Grilled White Corn Tortillas, Creamy Slaw, with your Choice of Pulled Pork or Chimichurri Prawns, Topped with Pineapple Salsa. \$9</p>	<p>ALE TEMPURA PRAWNS Served with Peri-Peri Aioli. \$12</p> <p>APPLE CIDER WINGS Crisp & Smoky, Herb-coated Fried Chicken Wings. <i>Your Choice of:</i> House-made Smoky Hot, Peri-Peri, BBQ, Honey Garlic or Habanero Homicide sauces. Lemon Pepper, Jamaican Jerk, or Chipotle Lime Dry Rub. \$14</p> <p>NACHO BOARD Corn Chips, more Cheese than you are used to, Forno Caramelized Corn, Classic Nacho Toppings & all the fixings. Short \$13 / Long \$18</p>	<p>YALLA BOARD Straight from the Middle East with a stop in the Juan de Fuca. Hummus, Marinated Olives, Forno Vegetables, Roasted Garlic, Dried Fruit, Chutney, Nuts & lots of Flat Bread for dipping. Short \$13 / Long \$24</p> <p>FOREMAN'S BOARD With a selection of Local & Imported Cheeses, Smoked & Cured Meats, Breads, Dips & Pickles, this board has it all! Short \$17 / Long \$28</p> <p>WEST MEX BARBEQUE BOARD Taste all of our Barbeque at once! Pork Rib, Barbeque Beef, Hot Sausage & Maple Smoked Salmon, Tortillas, Slaw, different styles of BBQ Sauces. Short \$17 / Long \$28</p>
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SOUPS SALADS

<p>328 DAILY SOUP Please ask your Server for Details. Cup \$5 / Bowl \$9</p> <p>SEAFOOD CHOWDER Creamy, Rich Soup Loaded with a Variety of Seafood, and Smoked Potato. Cup \$6 / Bowl \$10</p>	<p>GARDEN SALAD Lettuce & Greens, lots of thin cut Vegetables, Lemon Chick Peas. Served with the Dressing of your choice. \$9</p> <p>CAESAR SALAD Garlic Parmesan Dressing, Focaccia Croutons, Shaved Parmesan, & Crisp Capers. \$11</p> <p>SPINACH SALAD Roasted Mushrooms, Red Onion Jam, Candied Almonds, Sundried Cranberry & Goat Cheese. \$12</p>	<p>MAKE YOUR SALAD ALL-DRESSED Add a Boiled Egg, Double Smoked Bacon, & Focaccia Toast. \$4.5</p> <p>Add Grilled, Herb Marinated Chicken Breast or Fresh Sockeye Salmon Filet. \$7</p> <hr style="border-top: 1px dashed #f08000;"/> <p>HOUSE-MADE DRESSING CHOICES: Honey Balsamic, Apple Cider Citrus, Caesar, Barbeque Ranch or Blue Cheese.</p>
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SANDWICHES

House-made, rustic twists on the Classics. Served with Fries, Soup or Garden Salad.
Substitute Chowder, Caesar Salad, Spinach Salad or Yam Fries - \$3

<p>SMOKEHOUSE SANDWICHES Your choice of Pulled Pork or Chicken. Apple Cider Slaw, Garlic Herb Aioli, Garlic Butter on a Portuguese Roll. \$15</p>	<p>CLUBHOUSE Barbeque Spiced Chicken, Thick Cut Bacon, Lettuce, Tomatoes, Garlic Herb Aioli & White Cheddar. Served on the Toast of your Choice or as a Wrap. \$15</p>	<p>BARBEQUE BEEF DIP Smoked Beef, Buffalo Onions, White Cheddar and Hoyne Dark Matter Ale Au Jus for Dipping. \$16</p>
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BIG PLATES

<p>THE BIG CHIPPER Ale Tempura Snapper, Chips, Tartar Sauce, Slaw & some more Chips. \$18</p>	<p>RUSTIC PAPPARDELLE PASTA Roasted Chicken & Double Smoked Bacon Carbonara Cream, tossed with Pappardelle Pasta. Served with House-Made Focaccia Bread. \$20</p>	<p>STEAK SANDWICH Hand Cut 8 oz. New York Strip, Braised Mushrooms, and Onion Rings. Served on Garlic Cheese Toast. Served with your Choice of Soup or Salad. \$24</p>
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OUR SIGNATURE BURGERS

House-made, rustic twists on the Classics. Served with Fries, Soup or Garden Salad.

Substitute Chowder, Caesar Salad, Spinach Salad or Yam Fries - \$3
Gluten-free Bun - \$1

HILL WILLIAM

1/3 pound of Beef, Buffalo Onions, Barbeque Sauce, Thick Cut Bacon, Smoked Cheddar on a Brioche Bun, with all the Fixings.

\$17

HERBIVORE

Grilled & Marinated Portabella Mushroom, Marinated Forno Vegetables Chimichurri, on a Multigrain Bun.

\$14

CAROLINA COLWOOD

Buttermilk Fried Chicken, Smoked Cheddar, Apple Cider Slaw, Barbeque Ranch, Garlic Butter on a Portuguese Bun.

\$17

COASTAL SALMON

Grilled Sockeye Filet Topped with Fresh Pineapple Salsa on a Fully-dressed Brioche Bun.

\$17

YOUR SIGNATURE BURGER

Served on a fully-dressed Brioche Bun, with your choice of Smoked White Cheddar, Havarti, Mozzarella, or Blue Cheese. Served with Fries, Soup or Garden Salad.

Substitute Chowder, Caesar Salad, Spinach Salad or Yam Fries - \$3
Gluten-free Bun - \$1

BEEF

6 oz. Sirloin Patty.

\$16

ADDITIONAL TOPPINGS

Meats \$3 each

Bacon, Barbeque Chicken, Pulled Pork, Old School Ham, Smoked Beef.

Vegetables \$2 each

Sautéed Mushrooms, Caramelized Onion, Red Onion Jam, Forno Vegetables, Hot Banana Peppers, Fresh Jalapeño Peppers, Forno Sweet Peppers.

CHICKEN

Marinated in a Zesty Lemon-lime Sauce.

\$16.5

OUR SIGNATURE FORNO OVEN PIZZAS

Includes rustic tomato sauce and mozzarella.

\$16

CANADIAN LUAU

Barbeque Chicken, Double Smoked Bacon & Caramelized Pineapple.

GREEN GOAT

Goat Cheese, Roasted Garlic, Forno Tomato, Arugula & Almond Pesto.

MYTHICAL MUSHROOM

Marinated Roasted Mushrooms, Shallots, Shaved Parmesan & Parmesan Cream.

SMOKE SHOW

Smoked Salmon, Smoked Feta Cheese, Red Onion Jam & Lemon Capers.

COASTAL COWBOY

Spicy Salami, Chorizo, Chopped Barbeque Beef, Caramelized Onions, & Blue Cheese.

YOUR SIGNATURE FORNO OVEN PIZZA

It all starts with the hand-stretched dough, and a 900° oven. The rest is up to you! Perfect for sharing if you have to.

\$11

1

CHOOSE YOUR SAUCE

Rustic Roasted Tomato, Parmesan Cream, Almond Pesto, or Barbeque.

3

ADD YOUR TOPPINGS

Meats \$3 each

Salami, Spicy Salami, Barbeque Chicken, Barbeque Beef, Pulled Pork, Old School Ham, Chorizo Sausage, Double Smoked Bacon, Smoked Salmon, Anchovies.

Vegetables \$2 each

Arugula, Spinach, Mushrooms, Red Onion, Caramelized Onions, Roasted Garlic, Capers, Forno Sweet Peppers, Banana Peppers, Kalamata or Green Olives, Caramelized Pineapple.

2

CHOOSE YOUR CHEESE

Loads of Mozzarella or Cheddar.

Cheeses \$3 each

Classic Mozzarella, White Cheddar, Goat, Feta, or Blue.