

HANDHELD

8oz cut, mashed potato, seasonal veggies, and demi-glace

SOUP & SALADS

CHEF INSPIRED DAILY SOUP 11 PICKLE JAR CHICKEN SANDWICH 24 Warm focaccia & butter Dill pickle brined chicken thighs, lettuce, tomato, and Please inform your server of any dietary restrictions chipotle mayo on a toasted bun **MO'S BURGER** 24 **POWER SALAD** 16 6oz chuck patty, lettuce, tomato, balsamic red onion, dill Quinoa, black kale, cranberries, raisins, chickpeas, goat pickle, and mayo on a brioche bun cheese, seeds, sesame vinaigrette Add beef bacon – 5 Add chicken – 5 Add cheese - 2 **MO'S WINTER SALAD** 16 **ROASTED ROOT VEG SAMMY** 26 Roasted butternut squash, roasted beets, cherry tomatoes, cucumber, goat cheese, mixed greens, Roasted butternut squash, carrot, zucchini, beets, ricotta cheese, arugula and pesto on a toasted ciabatta bun balsamic dressing Sub plant based cheese – 2 TO SHARE TACOS **MO'S WINGS** 25 Honey garlic, salt & pepper, garlic parmesan, buffalo, **AVOCADO & SWEET POTATO TACOS** 21 Black beans, chili spiced sweet potato, vegan avocado Jaimeson BBQ, mango habanero aioli, pickled red onions, cilantro, 3 pieces KETTLE CHIPS 11 Fresh potato crisps fried golden brown, served with **FISH TACOS** 22 chipotle mayo Wild caught cod, shredded cabbage, cilantro, pico de gallo, guacamole, chipotle aioli, lime CRISPY BRUSSEL SPROUTS 12 Bacon balsamic or Asian style or garlic parmesan LARGE PLATES MO'S FAVORITES MULLED WINE BRAISED SHORT RIB 34 Bone on short rib braised with root veg, mashed potato, **BUTTER CHICKEN BOWL** 26 mulled wine gravy Chef's signature butter chicken, aromatic basmati rice, papadum, naan, and riata **ROOT VEG VINDALOO** 26 DESSERT Turnips, parsnip, rutabaga, onions, chilies, vinegar, ginger, roasted vegetables CHURRO 12 Add chicken – 5 with Mexican chocolate sauce FISH & CHIPS 1 PIECE 20 | 2 PIECE 26 ORANGE CAKE GLUTEN FRIENDLY 12 Beer battered wild cod, creamy cider broccoli slaw, house tartar sauce, lemon, fries 26 STEAK ON A BUN SUNDAY FEATURE 6oz flat iron steak grilled to your preference served open faced on a toasted baguette, balsamic red onions, **PRIME RIB** 40 bleu cheese and horseradish aioli

