

## small plates

### Soup of the Day

*Chef's Daily Creation / 13*

### Roasted Brussel Caesar

*Bacon Lardons, Crostini, Parmesan / 15*

### Quinoa, Tomato and Avocado Salad

*Vegan Cashew Cheese, Pepita, Bibb Lettuce,  
Pickled Shallot, Citrus-Chili Vinaigrette / 16*

### Jiggs Dinner Croquettes

*Mustard Pickle Relish, Split Pea Puree, Root Vegetables,  
Mt. Scio Savory / 16*

### Cast Iron Blueberry Baked Brie

*Smashed Blueberries, Bacon-Onion Jam, Crispy Onions  
and Grilled Baguette / 19*

### Pan Seared Scallops

*House Smoked Pork Belly, Sour Cherry Chutney, and  
Parsnip Puree / 24*

### Southwest Inspired Seafood Chowder

*Corn, Potatoes, Carrots, and Bacon with Seasonal Seafood  
in a Spiced Creamy Broth / 18*

### Blue Mussels

*Cajun Maple Cream Mussels with Bell Peppers and served  
with House-made Grilled Focaccia / 19*

### Cod Tongues

*Tempura Battered Cod Tongues served with Korean Miso  
and Honey Sauce, Sesame Seeds and Pickled Cabbage / 19*

### Spicy Yellowfin Tuna Tartare

*Sriracha and Sesame Dressing, Daikon Radish, Pineapple,  
Green Onion, Wontons, Local microshoots / 20*

### Vu Wings

*Lightly Coated Wings with your choice of Honey Buffalo,  
Korean, or VU Dry Seasoning / 19*

### Gyro Lettuce Wraps

*House-made Gyro served with Diced Tomatoes, Pickled Shallots,  
Lettuce and Mint Lime Yogurt Drizzle / 19*

## large plates

### Lacey's Burger

*4 oz Pork and Beef Patty with BBQ Sauce and Smoked White Cheddar  
on a House-made Bun with Roasted Garlic Aioli, Caramelized Red  
Onion Relish, and Vu House-smoked Pork Belly. Lacey's Beef and  
Pork Burger is served with a Chicharron-coated Dill Pickle / 26  
add another patty / \$8*

### Buffalo Honey Chicken Sandwich

*Southern Fried Chicken Breast, Cheddar, Iceberg Lettuce,  
Pickles, Ranch Aioli / 26*

### Fish & Chips

*Beer Battered Newfoundland Cod, Tartar,  
and Malt Vinegar Spritzer / 1 piece 20 2 piece 26*

### Maple and Mustard Seed Glazed Salmon

*Slow Roasted Vegetable Medley, Pickled Peach, Goats Cheese  
and Micro Shoot Salad, Sweet Potato Puree / 37*

### Herb Crusted NL Cod

*Baked Cod with Sweet Pea and Sun-dried Tomato Pilaf served with  
Garlic Blistered Tomatoes and Pan-roasted Carrots. Finished with  
Balsamic Carmel / 35*

### Pan Seared AAA Tenderloin (8oz)

*Roasted Brown Butter Brussels and Garlic Smashed Potatoes with  
Chive Aioli. Served with Demi and Herbed Butter / Market Price*

### Grilled Marinated Striploin (12 oz)

*Bacon Chimichurri Sauce served with Beef Fat Caramelized Onion  
Mashed Potatoes and Broccolini / Market Price*

### Pan Roasted Herb and Dijon Crusted Lamb Rack

*Newfoundland Mushroom Risotto, Market Veg and  
Dijon Demi Glace. Half Rack / Market Price*

### Hickory Smoked Blackened Double Bone-in Pork Chop

*Loaded Mash Potatoes, Roasted Corn Salsa, Broccolini,  
Chipotle Root Beer BBQ Sauce / 39*

### Slow Roasted Chicken Pappardelle

*Mushroom, Spinach, Bacon, Pangrattato, Tomato Conserva,  
Garlic, Chili Flake and Goat Cheese Cream / 34*

### Seafood Tagliatelle

*Sundried Tomato Pesto with Seasonal Seafood, Bell Peppers and  
Cherry Tomatoes. Topped with Parmesan Pangrattato / 40*

**Add: Side Fries 7\$ | Gravy 4\$ | Dressing 4\$ | Green Salad 8\$ | Side Vegetables 7\$ | Seared Scallops 15\$**