



## small plates

### Soup of the Day

*Chef's Daily Creation / 12*

### Southwest Inspired Seafood Chowder

*Corn, Potatoes, Carrots, and Bacon with Seasonal Seafood in a Spiced Creamy Broth / 16*

### Blue Mussels

*Cajun Maple Cream Mussels with Bell Peppers and served with House-made Grilled Focaccia / 17*

### Spicy Yellowfin Tuna Tartare

*Sriracha and Sesame Dressing, Daikon Radish, Pineapple, Green Onion, Wontons, Local Microshoots / 17*

### Vu Wings

*Lightly Coated Wings with your choice of Honey Buffalo, Korean, or VU Dry Seasoning / 18*

### Cast Iron Blueberry Baked Brie

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

### Roasted Brussel Caesar

*Bacon Lardons, Crostini, Parmesan / 12*

### Jiggs Dinner Croquettes

*Mustard Pickle Relish, Split Pea Puree, Root Vegetables, Mt. Scio Savory / 14*

### Quinoa, Tomato and Avocado Salad

*Vegan Cashew Cheese, Pepita, Bibb Lettuce, Pickled Shallot, Citrus-Chili Vinaigrette / 14*

### Gyro Lettuce Wraps

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



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



## 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 / 22  
add another patty / \$8*

### Buffalo Honey Chicken Sandwich

*Southern Fried Chicken Breast, Cheddar, Iceberg Lettuce, Pickles, Ranch Aioli / 22*

### VU Chicken Salad

*Chicken, Honey Balsamic Vinaigrette, Spring Lettuce Mix, Bacon, Candied Pecans, Carrot, Mushrooms, Pickled Shallot, Parmesan, White Cheddar / 25*

### Fish & Chips

*Beer Battered Newfoundland Cod, Tartar, and Malt Vinegar Spritzer / 1piece 18 2 piece 22*

### BBQ Chicken Flat-za

*Roasted Chicken, Chipotle Root Beer BBQ Sauce, Roasted Red Pepper, Spinach, White Cheddar / 18*

### Slow Roasted Chicken Pappardelle

*Mushroom, Spinach, Bacon, Pangrattato, Tomato Conserva, Garlic, Chili Flake and Goat Cheese Cream / 26*

### 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 / 26*

### Maple and Mustard Seed Glazed Cedar Planked Salmon

*Slow Roasted Vegetable Medley, Pickled Peach, Goat Cheese and Micro Shoot Salad, Sweet Potato Puree / 28*

### Open Faced Beef Tenderloin Sandwich

*Sliced "AAA" Beef Tenderloin, Beef Jus, Caramelized Onions, Bell Peppers, Spinach, Focaccia, Aged White Cheddar / 25*

### NL Savory Breaded Crispy Cod Sandwich

*Mustard Pickle Aioli, Crispy Salt Beef, Cheddar, Sesame Bun, Boston Lettuce / 20*

