



Soups & Salads

Roasted Butternut Squash Soup Cup or Bowl	GF	9/11
Roasted butternut blended with Curry Spices and Finished with Coconut Cream.		
Poets Clam Chowder Cup or Bowl		12/16
Manilla Clams, Bacon, White Wine, Cream, Vegetables		
The Pender Caesar		12/17
Romaine lettuce with Crispy Bacon, Parmesan, Croutons and Lemon Garlic Dressing		
Poets Artisan Greens	GF	12/17
Artisan Greens with Tomatoes, Cucumber, Feta Cheese, Toasted Pumpkin Seeds and Apple Rosemary Vinaigrette		
SALAD ADDITIONS Grilled Chicken +8 Prawns +10 Flat Iron Steak +17		

Shared Plates

Fire Dusted Calamari		17
Shaved Red Onion, Creamy Dill and Garlic Yoghurt		
Cove Wings or Cauliflower “Wings”		18
Spiced Chicken or Cauliflower wings with crudité and your choice of sauces: Blue Moon, Bourbon BBQ, Korean Chili, Hot, Honey Garlic		
Crab and Artichoke Dip	GF	18
Pulled Crab and Artichokes served with Tortilla Chips and Crudité		
Poke Nachos		22
Crisp Togarashi Dusted Won Ton Chips Layered with Scallion, Wakame, Sesame Seeds and Pickled Ginger. Drizzled with Sriracha Aioli and Kabayaki Sauce. With Guacamole for dipping		
Poets Nachos	GF	24
Housemade Tortilla Chips Layered with Shredded Cheddar and Jack Cheese, Fresh Tomatoes, Jalapenos, Black Olives and Green Onions		
ADDITIONS Beef or Chicken + 7 Guacamole +5		

Sandwiches & Burgers

All served with crisp shoestring fries seasoned with real sea salt
Substitute: House Salad, Yam Fries, Caesar Salad, Chowder, or Soup +2

Bedwell Beef Burger	GF Option	23
Ground Chuck Beef, Monterey Jack Cheese, Applewood Smoked Bacon, Maple Chipotle Mayo, Lettuce, Tomato and Pickles		
Jerk Chicken Club	GF Option	23
Marinated Chicken, Applewood Smoked Bacon, Jack Cheese, Jerk Ranch, Lettuce and Tomato		
Vegan Black Bean Burger	GF Option	21
Black Bean Patty, Corn Pico de Galo, Guacamole, Lettuce and Tomato		



Entrees

Flat Iron Steak	GF	33
BC 8oz Flat Steak cooked to your liking, Warm Potato Salad, Grilled Broccoli and Chimichurri		
Puttanesca Pasta		18
Spaghetti in Spicy Tomato Sauce with Capers, Olives, Garlic, Bread Crumbs and Fresh Parmesan		
ADDITIONS Grilled Chicken +8 Prawns +10 Flat Iron Steak +17 Tofu +7		
Poke Bowl		20
Marinated raw Tuna, Cucumbers, Scallion, Wakame, Cilantro Sauce, Sriacha Mayonnaise, Avocado		
ADDITIONS Grilled Chicken +8 Prawns +10 Flat Iron Steak +17 Tofu +7		
Fish and Chips one or two piece		19/23
Hoyn Dark Matter Battered Pacific Cod, Kale/Cabbage Slaw dressed with a light creamy Dijon Vinaigrette, Crisp Shoestring Chips and Malt Tartar Sauce		

Tacos

Chicken Tinga	GF	19
Pulled Chicken, Tomato Chipotle Sauce, Pickled Red Onions, Queso Fresco and Fresh Cilantro		
Jerk Cod	GF	19
Marinated Cod, Pico de Gallo, Avocado Salsa, Pickled Red Onions, Fresh Cilantro		

Flat Bread

Korean Pulled Pork		17
Pickled Red Onion, Fresh Cilantro, Peppers, Sesame Seeds, Mozzarella		
Chicken Club		17
Pesto Chicken, Bacon, Grape Tomatoes, Arugula, Buttermilk Ranch Drizzle, Mozzarella		
Margarita		17
Pesto, Grape Tomatoes, Bocconcini, Mozzarella, Balsamic Glaze		

Ask your server about our **delicious desserts** and specialty coffees.

Please advise us if you have any food allergies or special dietary needs.

Prices are exclusive of tax and gratuity.