



Est. 2011



Rainy Day on Main Street

*Credit: Collection of Port Dover Harbour Museum, 1910,
William "Winky" Gordon*

Appetizers

Soup Du Jour	8
Made daily with fresh seasonal ingredients from the bounty of Norfolk.	
Crispy Cauliflower	8
Fried cauliflower tossed in a soy ginger sauce and topped with toasted sesame seeds.	
Bruschetta	12
Basil pesto, tomato bruschetta, romano cheese, balsamic reduction.	
Escargot	11
Snails, mozzarella cheese, garlic butter, garlic toast.	
Crab Cakes	10
Our infamous crab cakes served with chipotle aioli and coleslaw.	
Charcuterie Board	15
Meat & cheeses. Served with a warm garlic baguette.	
Spinach and Artichoke Dip	12
Warm spinach and artichoke dip served with warm baguette.	
Garlic Parmesan Baguette	5
Warm baguette topped with garlic parmesan butter.	
Crispy Pierogis	11
Cheddar and bacon filled pierogis topped with onion & bacon jam and cheddar cheese.	
Baked Brie	14
Served with a warm baguette. Topped with red pepper jelly and roasted garlic.	

Salads

Enjoy more and add; Chicken Breast, Grilled Shrimp or Crab Cakes \$6

Classic Caesar 11
Crispy romaine lettuce, roasted garlic croutons, bacon bits, shaved parmesan cheese tossed in a creamy Caesar dressing.

Field Greens 9
Artisan greens, carrots, peppers, cherry tomatoes, purple cabbage, cucumbers, sprouts.
Served with our Balsamic Vinaigrette

Pasta Entrées

Fettuccini Alfredo 19
Fettuccini noodles in a white wine cream sauce. Topped with romano cheese and served with garlic toast.

Seafood Pasta 23
Seared shrimp and bay scallops tossed in our marinara sauce with wilted spinach and served on fettuccini noodles. Served with garlic toast.

Chicken & Portobello Mushroom Penne 23
Grilled chicken, sliced portobello mushrooms and spinach tossed in a rose sauce and served on penne noodles. Served with garlic toast.

Vegetarian

Stuffed Pepper 19
Roasted pepper stuffed with red and white quinoa, diced red onion, corn, chick peas, fresh basil and goat's cheese on marinara sauce. Served with choice of garden salad or caesar salad.

Gnocchi 18
Potato gnocchi tossed in a garlic and white wine cream sauce with sautéed portobello mushrooms, baby spinach and sundried tomatoes. Topped with asiago and romano cheese. Served with garlic toast.



Entrées

Beef Tenderloin Medallions	28
Local Tenderloin served with garlic mashed potatoes and seasonal vegetables. Topped with au jus and garlic button mushrooms.	
Braised Beef Ribs	27
Local beef ribs slow braised in our secret sauce. Served with a chive & sour cream baked potato and seasonal vegetables.	
Tuscan Chicken Supreme	25
Seared chicken supreme topped with sundried tomato and bacon cream sauce. Served with garlic mashed potatoes and seasonal vegetables.	
Chicken Parmesan	24
Italian breaded chicken breast smothered in tomato sauce and topped with melted mozzarella cheese and parmesan cheese. Served with fettuccini alfredo and garlic toast.	
Atlantic Salmon & Shrimp	26
Pan seared Atlantic salmon and shrimp topped with lemon tarragon. Served with wild/long grain rice and seasonal vegetables.	
Schofield's Gourmet Burger	19
Grilled local beef patty, topped with smoked gouda, bacon, roasted garlic aioli, lettuce and tomato on a toasted Bianco bun. Served with sweet potato fries.	

Please Note:

-Please inform your server of any allergies. We can not guarantee that they have not encountered said allergens.

-Groups of 10 or more will have an automatic gratuity of 18% added to their bill.

- There will be a \$5 fee applied for splitting of entrées.