



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	9
Breaded cauliflower, orange ginger sauce, toasted sesame seeds.	
Bruschetta	12
Basil pesto, tomato bruschetta, romano cheese, balsamic reduction.	
Shrimp Cocktail	12
Chilled poached shrimp, mango salsa, lemon.	
Escargot	11
Snails, mozzarella cheese, garlic butter, garlic toast.	
Crab Cakes	11
Crab cakes, chipotle aioli, coleslaw.	
Salt & Pepper Calamari	13
Rings & tentacles, salt & pepper breading, sweet chili Thai sauce.	
Fresh P.E.I Mussels	13
Steamed P.E.I mussels, white wine garlic broth, garlic toast.	
Baked Brie	15
Triple cream brie, roasted garlic, red pepper jelly, warm baguette.	

Salads

Enjoy more and add; Chicken Breast, Grilled Shrimp or Crab Cakes \$7

Classic Caesar **Small 9** **Lrg 11**

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

Field Greens **Small 8** **Lrg 10**

Artisan greens, carrots, peppers, cherry tomatoes, purple cabbage, cucumbers, sprouts.

Served with our Balsamic Vinaigrette

Mixed Grains Salad **16**

Tender red and white quinoa, chickpeas, mixed garden greens, drunken cranberries, goat's cheese, red peppers, shredded carrots, pumpkin seeds.

Summer Berry Salad **16**

Fresh field greens topped with mixed berries, goat's cheese, sweet & salty pecans, toasted almonds.

Served with Raspberry Vinaigrette

Greek Salad **16**

Romaine lettuce, cucumbers, peppers, red onion, cherry tomatoes, olives, feta cheese, Grilled sea salt & herb focaccia bread.

Served with Greek Vinaigrette

Vegetarian

Stuffed Pepper **19**

Roasted pepper, red and white quinoa, diced red onion, corn, chickpeas, fresh basil, goat's cheese, marinara sauce. Caesar or Garden salad.

Penne Primavera **18**

Fresh vegetables, marinara sauce, penne noodles, garlic toast.

Gnocchi **18**

Potato gnocchi, white wine cream sauce, sun-dried tomatoes, portobello mushrooms, spinach, garlic toast.

Entrées

Beef Tenderloin Medallions	28
Local beef tenderloin, garlic button mushrooms, garlic mashed potatoes, fresh vegetables.	
Lake Erie Pickerel	27
Seared Lake Erie pickerel, lemon tarragon, wild/long grain rice, fresh vegetables.	
Lemon Thyme Chicken Supreme	26
Seared chicken supreme, lemon thyme pan drippings, garlic mashed potatoes, fresh vegetables.	
12oz New York Striploin	39
12oz local Striploin, crumbled blue cheese, roasted fingerling potatoes, fresh vegetables.	
Chicken Parmesan	25
Italian breaded chicken breast, tomato sauce, Jensen's mozzarella cheese, romano cheese, fettuccini alfredo, garlic toast.	
Pan Seared Atlantic Salmon	26
Pan seared Atlantic salmon, maple chili glaze, wild/long grain rice, fresh vegetables.	
Schofield's Gourmet Burger	19
Grilled local beef patty, smoked gouda, bacon, roasted garlic aioli, lettuce, tomato, toasted Bianco bun, sweet potato fries.	

Pasta Entrées

Fettuccini Alfredo	19
White wine cream sauce, fettuccini noodles, romano cheese, garlic toast.	
Seafood Pasta	26
P.E.I Mussels, shrimp, scallops, baby spinach, rose sauce, fettuccini noodles, garlic toast.	