

# TO EAT

From 3 p.m.



Irresistible



Gluten free\*



Vegetarian

## Starters

### Mac & cheese fries 12

Homemade truffled mac & cheese fries (4 pcs)  
served with truffle ketchup

### Onion rings 10

Served with honey

### Little piggies 11

Doughnut holes (4 pcs) stuffed with Ange-Gardien  
pulled pork and mozzarella cheese,  
served with BBQ sauce

### Cheese and bacon 12

**cromesquis - NEW**

Chemin Hatley cheese and bacon croquettes  
served with marinara sauce

### Ceviche of scallops - NEW 14

Scallops, marinated jalapeños  
and citrus, microgreens

### Volaille des Cantons 18/25

**chicken wings**

(6pcs/10pcs)

Choice of sauce: Buffalo, BBQ or spicy

### Party Mix 12/pp.

Chicken wings, mac & cheese fries,  
onion rings, little piggies, apple and  
feta salad (minimum 2 pers.)

### Steak tartare - NEW 17

Knife-cut local beef, creamy Padano cheese,  
balsamic reduction, maple bread crostini, fried onions,  
served with homemade chips

### Salmon tartare - NEW 18

Atlantic salmon, spicy lime mayonnaise,  
scallions, wasabi crispy peas, fried onions,  
served with homemade chips

### Fried pepper squid 17

Served with lime sour cream, spicy mayonnaise,  
scallions

\*Our team pays particular attention to allergens, but due to  
cross-contamination, we cannot guarantee that they are entirely  
absent.

# Burgers

All our burgers are served on a brioche bun  
with homemade fries or a green salad

## Cheeseburger 19

Highland beef patty, bacon, Coaticook cheddar, lettuce, pickles

## Smoked Gouda burger 23

Highland beef patty, smoked Gouda cheese (lactose free), bacon, caramelized onions, onion ring, lettuce, smoked paprika mayonnaise

## Veggie burger 20

Homemade patty (rice, lentils, mushrooms and herbs) lettuce, tomato, cucumbers, red onions, spicy lime mayonnaise

## The Lil' Lemieux burger 18

Highland beef patty, Coaticook cheddar, lettuce, Chef's sauce

## Chicken brie burger - NEW 23

Grilled chicken breast, brie cheese, chopped leeks, lettuce, red onions, sweet onion and basil mayonnaise

## Big Wagyu burger 28

Patty of Wagyu beef from the Levaluc Farm, Coaticook mozzarella cheese, onion ring, bacon, lettuce, pickles, OMG chipotle mayonnaise

## Beef brisket burger - NEW 24

Slices of smoked beef brisket, lettuce, Monterey Jack cheese, fried onions, ultimate smoked sauce



## PIMP YOUR BURGER

Substitute your bread for lettuce  
(no extra \$) or for gluten-free bread (+2.50)

### Replace your fries with

Sweet potato fries	+4.50
Sautéed vegetables	+5
Poutine	+6
Onion rings	+6
Mac & cheese	+7
Homemade chips	+3

### Add a little extra +1

OMG mayonnaise with spicy lime or smoked paprika, homemade BBQ sauce, hot sauce or Chef's sauce

Coaticook cheese	+3	Guacamole	+2
Bacon	+3	Sweet potato fries	+6.25
Over easy egg	+2	Homemade chips	+4.25
Sautéed mushrooms	+4	Onion rings	+10
Caramelized onions	+2	Poutine	+8
Grilled vegetables	+6		

# OMG

## Signature Dishes

### Steak tartare - **NEW**

24

Knife-cut local beef, creamy Padano cheese, balsamic reduction, maple bread crostini, fried onions, served with homemade chips

### Salmon tartare - **NEW**

25

Atlantic salmon, spicy lime mayonnaise, scallions, wasabi crispy peas, fried onions, served with homemade chips

### Fish & chips

26

Fillet of Nova Scotia wild haddock, creamy coleslaw, OMG tartar sauce served with fries or homemade chips

### Shrimp tacos

22

Panko-fried shrimps, arugula, mango and coriander salsa, OMG mayonnaise, fried onions, served with fries or a green salad

### Korean tacos - **NEW**

23

Korean pork belly, lettuce, kimchi, Korean BBQ sauce, green onions, served with fries or green salad

**Veggie option:** replace pork belly with veggie croquettes

### Salmon poke bowl - **NEW**

27

Atlantic salmon, sushi rice, crunchy vegetables, ponzu sauce, spicy mayonnaise, homemade kimchi, sesame seeds, green onions

### Truffled mac & cheese

22

Sauce made with cheese from La Station (Hatley, mozzarella, cheddar), truffled mushrooms, Padano cheese bread crumbs, green onions

**Extra** beef brisket +6

## Kid's Menu

Includes a beverage

8\$

### Mini burger

With or without cheese, served with fries or a green salad

### Mac & cheese

Sauce made with cheese from La Station (Hatley, mozzarella, cheddar)

### OMG chicken nuggets

Served with fries

### Homemade poutine

Homemade fries, homemade sauce, St-George cheese curds



# From the Grill

## Flank steak

**36**

CAB flank steak (7oz), French shallots, red wine sauce, served with fries

## Pork ribs

Half **28**

Quebec pork ribs, homemade BBQ sauce, served with fries and marinated pickle

Full **36**

## Butcher's cut

**Market price**

Choice of the day with garnishes and sides chosen by our Chef

## Fish of the day

**Market price**

Choice of the day with garnishes and sides chosen by our Chef

## PIMP YOUR GRILL

Sautéed mushrooms	+4
Caramelized onions	+2
Cheese	+4
<i>Ermite blue cheese or fresh goat cheese</i>	
Market vegetables	+5
Mac & cheese	+9.25
Over easy egg	+2

# Poutines

## Thai poutine

**21**

Homemade fries, homemade sauce, St-George cheese curds, popcorn chicken, sweet chili sauce, OMG mayonnaise, green onions

## "Pig-out" poutine

**21**

Homemade fries, homemade sauce, St-Georges cheese curds, Ange-Gardien pulled pork, bacon, BBQ sauce, fried onions, green onions

## Korean pork poutine - **NEW**

**21**

Homemade fries, St-George cheese curds, smoked Nagana pork belly, Korean sauce, homemade kimchi, green onions

## CAB steak poutine

**24**

Homemade fries, homemade sauce, St-George cheese curds, CAB steak, sautéed mushrooms, caramelized onions, green onions

Excluding taxes and service.