

FIRST BITES AND TASTERS

Freehouse Fresh Rolls

Fresh crisp julienned vegetables, rice noodles, fresh mango and herbs served with a soy citrus dipping sauce. **\$12**



Spinach and Artichoke Dip

Crispy fried spring rolls stuffed with julienned vegetables and house made kimchi. Served with ginger teriyaki sauce. **\$13**



Korean Rolls

Crispy fried spring rolls stuffed with julienned vegetables and house made kimchi. Served with ginger teriyaki sauce. **\$12**



Tandoori Tenders

Crisp fried chicken tenders served with a delicious spicy mayo! Try them tossed in hot sauce if you like a little extra spice. **\$12**



Sweet & Sour Ginger Beef

The new sensation. House marinated beef, crispy battered and tossed in our fruity sweet and sour sauce. **\$13**

Black Bean Salsa

Crispy corn chips served with our house made salsa of black beans, roasted corn, tomatoes, onions and peppers with chipotle pepper, cilantro and lime. **\$12**



Coconut Shrimp

Crispy fried shrimp coated in panko and coconut, with a hint of tarragon. Served with our to-die-for pineapple cream dipping sauce and mango salsa. **\$13**

Sweet Potato Chips

In house, hand cut sweet potato chips served with house made spicy mayo. **\$10**



Appetizer Smatter

Can't decide on one perfect thing? Choose 3 of the following: Spinach dip, Tandoori Tenders, Korean Rolls, Black Bean Salsa, Sweet fries, ginger beef or Fresh Rolls. **\$30**



Vegetarian



Gluten Free



Spicy

Parties of eight or more subject to auto gratuity

LEAVES AND BROTH

All full sized salads are served with grilled flatbread.
For gluten free order without bread.

Roasted Roma and Candied Pecan

Baby spinach and peppery arugula, topped with oven roasted roma tomatoes, crisp granny smith apples and homemade candied pecans. Paired with our very own creamy balsamic vinaigrette. **\$7/\$12**



Sesame Ginger Slaw

Crisp Nappa cabbage and julienned carrots marinated in house made sesame ginger vinaigrette. Topped with crisp rice sticks and house made kimchi. **\$7/\$12**



Cranberry Almond

Baby spinach with carrots, roasted almonds and dried cranberries finished with brie cheese and pineapple mango vinaigrette. **\$7/\$12**



Greek

Peppers, tomatoes, cucumbers, kalamata olives and feta on a bed of crisp romaine with our signature Mediterranean dressing. **\$7/\$12**



Freehouse Caesar

Crisp romaine tossed with our house Caesar dressing and our garlic crouton. Topped with fresh grated parmesan. **\$7/\$12**

Daily & Feature Soup

We always have two fresh home made soups to choose from. Ask your server about our daily and feature selection. **\$6/\$11**

Soup & Salad Duet

Choose one of our daily or feature soups to go with any one of our signature salads and a slice of garlic flatbread. **\$11**

Add sautéed shrimp, grilled or blackened chicken breast or ginger beef to any dish for only \$6!



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THE MAIN FARE

Chocolate Chili Lamb Shank

This tender slow cooked lamb shank is drizzled with chocolate chili oil and paired perfectly with our garlic mashed potato and seasonal vegetable. **\$27**



Wood Fired Chicken

A full chicken breast supreme. Try it Blackened or prepared with our seasonal sauce. Served with garlic mashed potato and seasonal vegetable. **\$26**

Boneless Braised Beef Short Rib

Tender Paddock Wood London Porter braised ribs served in a rich porter demi glaze with garlic mashed potato and seasonal vegetable. **\$26**

Blackened Curry Tilapia

Tilapia fillet dredged in blackening spice, baked to perfection and topped with jumbo prawns in a red curry sauce. Served on a bed of rice and seasonal vegetables. **\$24**



Peppercorn Striploin

An in house cut 8 oz steak, seasoned with our house steak spice, grilled to perfection and topped with peppercorn demi glaze. Served with garlic mashed potatoes and vegetables. **\$27**

BBQ Bitters Ribs

Tender fall off the bone back ribs slathered in our signature bitters BBQ sauce. Served up hot with garlic mashed potato and seasonal vegetables. **\$26**



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WOOD FIRED PIZZA

10" Wood Fired Pizza with in-house pizza dough
Gluten Free dough add \$2

Freehouse Fungi

House made garlic cream sauce covered with loads of roasted portabella and crimini mushrooms and then smothered with mozzarella cheese. **\$17**



The Rocket Cappicola

Basil pesto, spicy cappicola ham, roasted tomatoes, onions and provolone cheese. Finished with fresh arugula and drizzled with rosemary port reduction. **\$18**

Tandoori Chicken

Tender chicken breast, red peppers, onions, mozzarella, on a sauce made of tandoori masala and yogurt, finished with fresh mango chutney and cilantro. **\$18**



The Carnivore

Spicy house made chorizo sausage, cappicola and pulled pork on top of our house made pizza sauce, all topped with mozzarella cheese. **\$18**

Italian Sausage & Pepperoncini

Our house made sausage and mildly spiced pickled pepperoncinis, paired perfectly with black olives and mozzarella cheese, finished with fresh basil. **\$18**

Mexican Chicken

Spicy salsa, tender chicken breast, red pepper, and sweet red onion, smothered in three cheese blend and topped with our very own black bean salsa. **\$18**

Classic Greek

Spinach, roasted tomatoes, Spanish onions, black olives, and mozzarella on a basil pesto base. **\$17**



Margarita Twist

Our house made pizza sauce topped with oven roasted roma tomatoes, and house made herb ricotta, baked crisp. Finished with fresh basil, rosemary port reduction and kosher salt. **\$17**



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FROM THE PAN

Sesame Noodle Bowl

Sautéed vegetables served on a bed of rice noodles with our sesame citrus broth. Topped with crisp rice sticks and a Korean spring roll. **\$15**

Add ginger beef for **\$6**



Red Curry Mango Penne

Our red curry cream sauce blends perfectly with fresh mango, and el dente penne. Topped with toasted coconut. **\$15**



Curried Chick Peas

Traditional style Indian curry made of chickpeas, tomatoes, and onion served with rice, roasted vegetables, and grilled flatbread. **\$16**



Kashmiri Chicken

A rich, authentic curry masala made of chicken, cardamom, ginger, onion, cilantro, and yogurt. Served with rice and garlic flatbread. **\$17**



Add sautéed shrimp, grilled or blackened chicken breast or ginger beef to any dish for only \$6!



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SANDS, WRAPS & ALL THE REST

All Sandwiches served with choice of soup, salad, fries or sweet potato chips for \$1.50. Not so hungry? Order a la carte and save \$3

BBQ Pulled Pork

Pulled pork simmered in our House made BBQ sauce, served on a toasted Kaiser with ginger lime slaw. **\$14**

Chicken Cappicola

Chicken breast, spicy cappicola ham and provolone cheese on a foccatia loaf. Topped with spinach, basil pesto aioli, and oven roasted tomatoes. **\$14**

Freehouse Burger

This thick juicy patty is a blend of ground beef and our house made chorizio sausage. Served on a Kaiser bun dressed with spicy mayo, lettuce, tomato and onion. **\$16**

Buffalo Caesar Chicken Wrap

Tender buffalo chicken, smoked bacon, romaine, Spanish onion and tomato. Wrapped in a flour tortilla, with our home made Caesar dressing. **\$14**



Freehouse Steak Sandwich

A 6oz flat iron steak with home-made seasoning grilled the way you like, served on a toasted focattia loaf and topped with golden brown crispy onion. **\$15**

Burrito a la Freehouse

Spicy blackened chicken, refried beans, brown rice, diced vegetables and a three-cheese blend all rolled in two roasted tomato tortillas. **\$13**

Veggie Burger

Our house-made veggie patty of brown rice, black beans, jalapenos, onion, peppers, and cornmeal. Served on a Kaiser bun with lettuce, tomato, onion, avocado and BBQ sauce. **\$13**



Portobello Sandwich

Balsamic marinated Portobello mushroom cap, grilled and topped with brie. Served on a Kaiser bun, dressed with basil pesto aioli, spinach and roasted tomato. **\$14**



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