



Friday July 24 BBQ Menu:

Jerk Chicken Legs:

Marinated with Chef Neil's special Jerk Spices.

Burgers

Enright farm beef, grilled to perfection served on a bun with your choice of toppings.

Potato Salad

Pasta Salad

Roasted Cauliflower

Fresh Vegetable Tray

Served with house made dip.

House-Made Desserts

A variety of sweet treats.

Oyster Bar

Raspberry Point Oysters fresh from P.E.I. served with fresh lemon, horse-radish and mignonette.

\$15 per half dozen

KYC strives to source fresh, local produce for its menus. Our suppliers include: Enright Cattle Company, Wallace Beef, Lyons Family Farms, Wendy's Mobile Market, Patchwork Gardens, Seed to Sausage, Pasta Genova, and Pan Chancho Bakery.