



STARTERS & SHARE PLATES

DAILY SOUP	6
CAESAR SALAD WITH WHITE ANCHOVY	13
parmesan vinaigrette, croutons, bacon	
RAW & ROASTED BEET SALAD WITH GOAT CHEESE	15
shaved carrots, kale, walnuts, sherry dressing	
MUSHROOMS ON TOAST	14
parmesan, truffle, demi glaze	
SMOKED SALMON CARPACCIO	15
arugula, lemon pearls, fried capers, poached egg	
SMOKED BEEF TARTARE	18
brandy, gherkins, house made chips	
MEAT & CHEESE BOARD	20 LARGE 35
charcuterie, cheese, pickled vegetables	

ADD:
SMOKED CHICKEN BREAST 8
HOUSE SMOKED SALMON 9

MAINS

BAKED VEGETABLE "RATATOUILLE" WITH MOZZARELLA	19
tomato, zucchini, eggplant, pesto	
PEPPERCORN BEEF BURGER	19
lettuce, smoked egg aioli, house cut fries	
MEATBALL RAGOUT OF PORK	19
wild rice, leek, pickled cabbage	
MONTREAL SMOKED MEAT SANDWICH	19
mustard, pickle, house cut fries	
FRIED CHICKEN & GRITS	20
house made hot sauce, collard greens, hominy grits	
MUSHROOM STUFFED CHICKEN BALLOTINE	21
goat cheese rösti, roasted parsnips, pickled zucchini, jus	
STEAK FRITES WITH SPICY GARLIC BUTTER	24
smoked 6 oz flat iron steak, house cut fries, arugula salad	
ARCTIC CHAR WITH BEET SPELT RISOTTO	25
braised leek, cumin, dill hollandaise	

SUBSTITUTIONS

DAILY SOUP	2
HOUSE SALAD	2
CAESAR SALAD	3.5
POUTINE	3.5

DESSERTS

SMOKED CHOCOLATE MOUSSE	9
aerated milk chocolate, white chocolate crèmeux sauce	
GIN & TONIC	9
gin marshmallow, graham crumble and lime segments	

