



SOUP & SALAD

- DAILY SOUP** 6
- CUCUMBER AND MINT SALAD** 15
green goddess, edamame, almonds
- GRILLED BROCCOLI SALAD** 15
black garlic, shitakes, Thai chilli
- BEET SALAD** 15
grapefruit, avocado sorbet, Wensleydale cheese

ADD:
EGG 3 . MONTREAL SMOKED MEAT (3oz) 8
CHICKEN BREAST 9 . STEAK 20

SMALL PLATES

- FRIED CHEESE CURDS** 8
togarashi mayo
- DOUBLE STUFFED BABY POTATOES** 8
chive, smoked cheddar, bacon
- MUSHROOMS ON TOAST** 16
truffle, parmesan, fried egg
- OYSTERS CASINO** 18
bell peppers, guanciale
- ESCARGOT** 18
bacon, wild mushrooms
- SMOKED BEEF TARTAR** 19
brandy, gherkins, house made chips
- MEAT & CHEESE BOARD** REGULAR 22 LARGE 36
charcuterie, cheese, pickled vegetables

VEGETABLES

- ORANGE GLAZED CARROTS** 8
ginger parsley pistou
- CANDIED BRUSSEL SPROUTS** 12
maple, walnuts
- CAULIFLOWER GRATINÉE** 14
gouda, puffed rice
- ROASTED SUNCHOKES** 14
quince vinaigrette

MAINS

- MAPLE GRILLED SALMON** 30
wild rice, shallots, grapefruit
- DUCK BREAST** 32
blood orange, duck fat potato pancake, Swiss chard
- BRAISED LAMB SHOULDER** 34
salt roasted beets, mint sponge cake, burnt yogurt
- ALBERTA ELK RACK** 42
blueberry juniper, sunchoke, brussel sprouts

LARGE SHARE PLATES

- COQ AU VIN** 30
haricots blanc, roasted vegetables
- PORK BELLY** 30
steamed buns, fermented edamame, cauliflower kimchi, cucumber
- BONE IN RIB EYE** 2.5 / oz
potatoes, roasted vegetables, demi

DESSERTS

- GIN & TONIC** 9
gin infused marshmallow,
graham crumble, lime segments
- SMOKED CHOCOLATE TARTE** 9
buttermilk sorbet, blood orange coulis, almond

