


## SOUPS & SALADS

---

SOUP OF THE DAY .....	7
HOUSE SALAD .....	14
green mix, sherry vinaigrette, shaved carrots, cucumber ribbon, house pickled vegetables	
BEET SALAD  .....	16
citrus marinated beets, honey beet vinaigrette, candy walnuts, goat feta	
CAESAR SALAD .....	16
baby gem lettuce, parmesan, vinaigrette, croutons, bacon	
GRILLED BROCCOLI SALAD .....	14
black garlic, tai chilli, sesame	

ADD: CHICKEN BREAST 13 | STEAK 18  
MONTREAL SMOKED MEAT 15 | EGG 3

## SANDWICHES

---

SMOKED BBQ PULLED PORK SANDWICH .....	20
corn relish, peppercorn bbq sauce, cabbage slaw	
FRIED CHICKEN SANDWICH  .....	20
ranch, lettuce, tomato, pickle	
SMOKED HAMBURGER .....	20
smoked cheddar, bacon, lettuce, tomato, red onion	
MUSHROOM BURGER  .....	20
mixed mushroom patty, almond aioli, lettuce, tomato and balsamic onion	
MONTREAL SMOKED MEAT SANDWICH .....	21
angus beef brisket, deli mustard, pickle	
STEAK FRITES WITH SPICY GARLIC BUTTER .....	28
applewood smoked 5oz striploin, arugula salad	

## SMALL PLATES

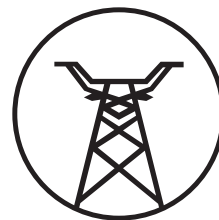
---

TRUFFLE FRIES .....	8
house made fries, parmesan cheese, truffle oil	
FRIED PICKLES .....	13
szechuan, chili flakes, dill aioli	
FRIED CHEESE CURDS .....	13
spicy balsamic mayo	
POUTINE .....	13
cheese curds, poutine sauce	
CANDIED BRUSSELS SPROUTS  .....	14
maple, walnuts	
CHICKEN WINGS .....	16
salt & pepper, hot, gin and tonic or house spice	
DUCK CONFIT CROQUETTE .....	16
deep-fried duck confit nuggets, poultry jus, orange gel	
SMOKED BEEF TARTARE .....	21
brandy, gherkins, house made chips	
BAKED BRIE .....	21
seasonal compote, black garlic purée	
OYSTERS .....	21
shucked oysters, house made hot sauce	
MEAT & CHEESE BOARD .....	REGULAR 26 LARGE 42
charcuterie, cheese, pickles	

## DESSERTS

---

SMOKED CHOCOLATE MOUSSE .....	10
aerated chocolate, bourbon whipped cream	
GIN AND TONIC .....	10
gin marshmallow, lime segment, graham crumble	



 CONTAINS NUTS

auto gratuity of 20% to parties of 6 or more



LUNCH MENU