



LUNCH
MENU

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, 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 14 | STEAK 18 | SEARED SALMON 16
MONTREAL SMOKED MEAT 15 | EGG 3

SANDWICHES

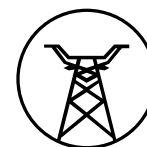
VEGAN BURGER	19
beyond meat patty, almond aioli, lettuce, tomato	
SMOKED BBQ PULLED PORK SANDWICH	20
corn relish, peppercorn bbq sauce, cabbage slaw	
FRIED CHICKEN SANDWICH 🥜	20
ranch, lettuce, tomato, pickle	
SMOKED HAMBURGER	20
smoked cheddar, bacon, lettuce, tomato, red onion	
MONTREAL SMOKED MEAT 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 or house spice	
DUCK CONFIT CROQUETTE	16
deep-fried duck confit nuggets, poultry jus, orange gel	
ROASTED BONE MARROW	18
fried capers, sundried tomato, rosemary butter, brioche	
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