

## Snacks

CHEESY POOFS	4	SMOKED ALMONDS	 5
BEEF JERKY	 6	MARINATED OLIVES	 6

## Appetizers

<b>GARLIC BALLOON</b>	18	<b>SALAD LYONNAISE</b>	21
Mozzarella stuffed with garlic cream with basil oil, side of marinated tomatoes, crusty bread		Fresh lettuce, lardons of bacon, steamed potatoes, confit tomatoes, goats cheese fritters, pickled onion, in a tangy sherry vinaigrette	
<b>ROMAN FLATBREAD</b>	18	<b>BEET SALAD</b>	 17
72 hour fermented dough topped with lemon ricotta, house smoked salmon & spinach topped with a mint pistou		Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts	
<b>CHARCUTERIE BOARD (2-3)</b>	30	<b>WEDGE SALAD</b>	13   17
A selection of housemade charcuterie & selected cheeses with house pickled vegetables, mustard, preserves & sourdough		Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble	
<b>CHICKEN 65</b>	 16	<b>PRAWNS</b>	 19
Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli		Cajun-spiced grilled prawns, nestled atop a refreshing salad of watermelon, cucumber, pickled red onion, and mint, all drizzled with a tangy citrus and sherry vinaigrette.	
<b>BRIE SPRINGROLLS</b>	17	<b>EGGPLANT</b>	 16
Four springrolls stuffed with double cream brie with an apple slaw & rhubarb compote		Golden-fried eggplant coated with a tantalizingly sweet and spicy Sichuan sauce, sprinkled with sesame seeds and scallions.	
<b>ARANCINI</b>	18	<b>AGNOLOTTI</b>	17
Creamy risotto with artichoke, spinach, lemon & mozzarella breaded then fried golden, served with a burnt scallion aioli		House pasta stuffed with sweet green peas & goats cheese, tossed in a mint pistou & topped with braised bacon, pickled onion & pea shoots	

## Mains

<b>ELK</b>	 42	<b>BRAISED BEEF</b>	 38
Slow smoked elk short ribs with a green tomato relish and a creamy & tangy potato salad with grilled broccoli tossed with lemon & fresh herbs		Boneless beef shank topped with a ginger gastrique, a sweet potato millefeuille topped with crunchy chili oil & served with garlic fried green beans	
<b>SALMON</b>	 41	<b>BERKSHIRE PORK</b>	 42
Pan-seared organic Spring salmon topped with tangy sauce maitaise, served alongside a velvety sweet pea risotto and a refreshing fennel-citrus salad.		Seasoned & grilled Broek Acres pork chop, infused with aromatic spices, paired with a delectable cherry and port reduction & served with a creamy sweet potato & miso puree with grilled broccolini	
<b>STEAK</b>	 44	<b>BASQUE CHICKEN</b>	 37
Grilled AAA Alberta Manhattan cut striploin with chimichurri served with mini potato puffs & broccoli slaw with aged cheddar & smoked almonds		Tender, slow-roasted quarter chicken, braised in a savoury medley of colourful bell peppers, onions, & creamy potatoes with an olive & artichoke caponata	
<b>RISOTTO</b>	 34	<b>PASTRAMI STROGANOFF</b>	38
Creamy carnaroli rice with tender morsels of zucchini, sweet peas, earthy morel mushrooms, and tangy lemon zest, finished with a sprinkle of fresh herbs & grated Parmesan		Pastrami style smoked brisket atop tagliatelle with a mushroom & white wine cream sauce, seared mushrooms with pickled mustard seed & sour cream	
<b>Add braised ham +5</b>			