


# Snacks

Cheesy Poofs	4
Beef Jerky	6
Smoked almonds	5
Marinated Olives	6

## Appetizers & Sharing

### ROMAN FLATBREAD 18

72 hour fermented, twice baked dough topped with choice of:

Bechamel, apple, brie, crushed hazelnuts & honey drizzle 

\*\*\*

Truffle cream, poached mushrooms, mozzarella & house cured coppa

### BRIE SPRINGROLLS 17

Four springrolls stuffed with double cream brie with an apple slaw & red pepper jam

### ROSTI FRIES 15

Crispy Agria potatoes topped with aged cheddar, house-cured bacon, buttermilk-dill sauce & green onions

### ARANCINI 18

Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a burnt scallion aioli

### CHICKEN 65 16

Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli

### SCALLOPS 26

Pan-seared scallops served over a velvety parsnip purée topped with a maple & cider reduction, fresh apple slices & smoked almonds finished with a drizzle of sage oil

### CHARCUTERIE BOARD 30

A selection of housemade charcuterie & selected cheeses with house pickled vegetables, mustard, preserves & sourdough

Add gluten free bread +2

### BREAD & BUTTER 9

Warm, cast-iron baked pull-apart brioche loaf, served with whipped Alberta honey butter

### GARLIC BALLOON 18

Mozzarella stuffed with garlic cream served with basil oil, marinated tomatoes & house sourdough bread

Add gluten free bread +2

### BRUSSEL SPROUTS 18

Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions

## Salads

### BEET & KALE 17

#### SALAD

Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts

#### SALAD ADD ONS

Add (5) shrimp + 11

Add 3oz braised beef + 7

Add 3oz chicken | regular or cajun + 6

### WEDGE SALAD 13 | 17

Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble

### NOODLE SALAD 17

Rice noodles topped with shredded carrots, cabbage, cucumber, bell peppers, fresh mint & cilantro topped with crushed peanuts, bean sprouts & crispy shallots served with a Vietnamese dressing

# Pasta & Bowls

## KABOCHA 17 | 29

### TRIANGOLI

House charcoal pasta stuffed with roasted kabocha squash finished with brown butter sour cream, roasted pepitas & sage oil

## ROMAN ALFREDO 24

Pappardelle egg noodles tossed with a generous amount of butter & 24 month old Parmigiano-Reggiano cheese

## BOWL ADD ONS

Add (5) shrimp + 11

Add 3oz braised beef + 7

Add 3oz chicken | regular or cajun + 6

## EGGPLANT KORMA 26

Chickpea battered eggplant atop of coconut rice with spiced pickles & a fragrant cashew sauce topped with sour cream, chili crisp & cilantro

## PASTA BOLOGNESE 28

Slow-braised bison and beef Bolognese tossed with pappardelle egg noodles finished with Parmigiano-Reggiano

## PAD THAI 26

Rice noodles topped with chicken & prawns in a savory peanut sauce with fresh beansprouts, carrots & bell pepper topped with crushed peanuts & cilantro

# Mains

## SNAPPER 41

Pan-seared snapper atop steamed rice served with a coconut calamansi sauce, spicy green curry oil & miso-garlic tossed green beans

## BISON 45

Rubbed & smoked bison chuck flats cooked medium served with sautéed wild mushrooms & miso-garlic butter-roasted sweet potatoes topped with brown butter sour cream & chili crisp

## CHICKEN BREAST 39

Roasted chicken breast topped with crispy chicken skin served with creamy mashed potatoes, rich sauce suprême, velvety mushroom purée & glazed asparagus

## LAMB 44

Slow cooked lamb leg brushed with mustard & topped with a crunchy herb panko crust served with Poplar Bluff mashed potatoes & a maple & butternut squash cannelloni

## BRAISED BEEF 41

Braised boneless beef shank on a bed of potato puree with Leffer's organic carrots, braised lardons & pearl onions finished with a red wine demi

## STEAK 44

Grilled AAA 8oz striploin with smoked lime butter, grilled asparagus, crispy onion stack & creamy garlic herb mashed potatoes

## STEAK FRITES 40

Grilled AAA 8oz striploin with our house wedge salad topped with herb panko, smoked almonds & goats cheese with freshly cooked salted fries

### Steak guide

Rare: cool, red center

Medium Rare: warm, red center

Medium: warm, pink center

Medium Well: slightly pink center

Well Done: no pink, fully cooked



Gluten free



Vegetarian



Dairy free