


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

CRISPY POTATOES 12

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

TROUT

 42

Pan-seared trout cooked medium 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

Five-Course Chef's Tasting Menu

Discover the flavors of fresh, locally sourced ingredients with our thoughtfully crafted chef's tasting menu. This unique dining experience invites you to explore dishes showcasing innovation & seasonality.

Reservations are required 1 day in advance