


# 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 

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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

## COCONUT SHRIMP 20

Crispy golden coconut shrimp on a salad of watermelon, cucumber & fresh mint served with a sweet & spicy mango-chili dipping sauce

## 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

## BOWL ADD ONS

Add (5) shrimp + 11

Add 3 oz tempura tofu + 5

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



Gluten free



Vegetarian



Dairy free


# Pasta & Bowls

## AGNOLOTTI

17 | 29

Ricotta & lemon stuffed egg pasta atop a creamy pea velouté with zucchini, house-smoked Alberta trout & mint

## 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 3 oz tempura tofu + 5

Add 3oz braised beef + 7

Add 3oz chicken | regular or cajun + 6

## TOFU TEMPURA

   24

Crispy marinated tofu tossed in a mirin-soy caramel sauce served atop steamed rice & blistered green beans finished with house-made chili crisp

## 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

Charred miso-marinated trout with ginger-scallion sauce served with steamed rice, marinated cucumbers & garlic broccolini

## 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

## BERKSHIRE

## PORK

 42

Grilled Broek Acres pork chop topped with chimichurri served with buttery rosemary fingerlings & charred broccolini with raisins & smoked almonds

## 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