Snacks Cheesy Poofs 4 6 Beef Jerky **Smoked Almonds** 5 **Marinated Olives** 6

Appetizers & Sharing

18



ROMAN FLATBREAD

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 (P)





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

CHARCUTERIE BOARD

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

Add gluten free bread +2

BREAD & BUTTER



9

30

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 (PF)





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

Salads

BEET & KALE SALAD



WEDGE SALAD



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

BOWL ADD ONS

Add (5) shrimp + 11

Add 3 oz tempura tofu + 5

Roasted & pickled beets, kale, citrus

vinaigrette, crumbled chevre & hazelnuts

Add 3oz braised beef + 7

Add 3oz chicken | regular or cajun + 6

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

AGNOLOTTI

17 | 29

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

ROMAN ALFREDO

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



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





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

Mains

TROUT

⟨GF⟩ 4 2

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

BISON



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



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

BERKSHIRE PORK



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

BRAISED



BEEF

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



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

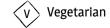
STEAK FRITES 40

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

GF Gluten free



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