



STARTERS

BEET HUMMUS GF

beet puree, garbanzo beans, chévre, nigella brittle, taro chips **10**

PORK BELLY

enoki mushrooms, pickled red cabbage, cashew pistou, radish, chia seeds, tamari cider caramel **13**

CHARCUTERIE PLATE

import's, local meats and cheeses, artisan condiments, crostini **19**

DUO

grilled shrimp, spicy mussels, escabeche, muhammara, steamed greens, marinated shiitakes **15**

FRIED SPROUTS

brussels, fried shallots, tart cherry, pistachio, crispy prosciutto, beet molasses syrup **12**

SALADS

BUTTER BIBB LETTUCE

tender bibb, fried cashew, pickled yum yum peppers, kalamata, dried apricot, queso blanco, ponzu mustard vinaigrette **10**

SPINACH

spinach leaves, dried cranberry, pickled red onion, green apple, gorgonzola, pancetta, walnut maple dressing **10**

PASTA & SUCH

BEET GNOCCHI

beet-potato dumplings, honey lime butter, leek, pecans, goat cheese, nigella seeds, fried chickpea **16**

SEAFOOD LOCO

mussels, calamari, shrimp, chorizo, citrus guajillo pepper sauce, persillade, cazzellitti, queso blanco **21**

TOM KAH GAI

thai coconut broth, pulled smoked duck, enokis, scallions, yum yums, carrot, birds eye chili oil, chia seeds, shiso noodle **17**

GF = Gluten Free

MEAT & FISH

PERI PERI CHICKEN

peri spiced half chicken, dirty basmati, shiitakes, cranberry, charred greens, chamoy butter baste **22**

CANADIAN SALMON

fresh cut fillet, creamy parsnip, pickled red cabbage, grilled broccolini, crispy prosciutto, white anchovy sauce **27**

LAMB SHANK

chicory coffee rubbed lamb slow braised, whipped potatoes, mustard greens, olive gremolata, red eye pan jus **29**

RIBEYE

hand carved beef, smashed turnips, sumac heirloom carrots, cream of spinach, buttery oyster mushrooms, stilton **34**

PORK CHOP

za'atar seasoned pork, squash puree, fried brussels sprouts, agave cider butter, crispy green elek, dried cherry pico **23**

SWEET DREAMS ARE MADE OF THESE

BLACK FOREST CHOCOLATE

bundlet, cherry mousse, chocolate ganache, fried cashews **10**

PECAN OATMEAL COOKIE PIE

granny smith apples, tamari cider caramel, oat crumble **10**

CRUMBLE

agave ricotta, aerated fruit, butterscotch fudge, pistachio, sea salt brittle, chocolate bark **10**

FROZEN

TIA MARIA DOUBLE CHOCOLATE ICE CREAM

espresso hard-shell, cacao nib bark **8**

CUCKOO FOR COCONUT

cocktail peanut crunch, lemon-almond baked meringue **8**

EXECUTIVE CHEF: BRIAN MEHL

**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions*



