



Lunch



Gratitude to the locals who believe in us and those who support us

Bowls

Wonton Soup

Small | 8 Large | 14

Crispy Fried Smoked Pork Wontons / Napa Cabbage / Broccoli / Carrots / Onions / Pork Broth

Homemade Soup & Wood-Fired Ciabatta

Small | 7 Large | 12

Chef's Seasonal Creation

Grilled Romaine

1/2 Heart | 9 full Heart | 15

Lardons / Shaved Parmesan / Caper Vinaigrette

Roasted Beet & Arugula Bowl | 15

Roasted Heirloom Beets / Arugula / Walnuts / Goat Cheese Mousse / Saskatoon Gastrique / Pickled Red Onions / Provençal Vinaigrette

Harvest Bowl | 19

Grilled 3oz Sirloin / Heritage Greens Mix / Dill / Poached Creamer Potatoes / Grilled Acorn Squash / Smoked Corn / Bleu Cheese / Spiced Candied Pecans / Sweet Onion Vinaigrette

Power Bowl | 17

Cured Trout / Heritage Greens Mix / Green Lentils / Crunchy Spiced Chickpeas / Farro / Red Quinoa / Wild Rices / Roasted Garlic Hummus / Avocado / Red Cabbage / Saskatoon Berries / Feta Cheese / Seabuckthorn Vinaigrette

Lettuce Wraps | 15

Pulled Chicken / Butter Lettuce Cups / Bell Peppers / Onions / Mushrooms / Carrots / Celery / Crispy Shanghai Noodles / Hoisin-Gochujang Sauce / Toasted Almonds

Upgrades

Available on all dishes.

+ Chicken > Pulled | 6 Grilled | 6

+ Sautéed Black Tiger Prawns > Three | 9 Five | 14

+ Grilled Sirloin > 3oz | 8 6oz | 13

+ Gravy | 3 + Roasted Garlic Aioli | 1.50

Between The Bread

All Sandwiches & Burgers are served with your choice of Wild Greens Salad or House Fries.

Upgrade to our Seasonal Soup for +2.

Beef Brisket Dip | 18

Hand-Shredded Brisket / Horseradish Aioli / Gruyère / Caramelized Onions / Wood-Fired Ciabatta Baguette / Black Garlic Au Jus

Grilled Chicken Club | 18

Grilled Chicken / Pesto Aioli / Tomato / Butter Lettuce / Aged Cheddar / Maple Bacon / Wood-Fired Ciabatta

Steak Sandwich | 22

6oz Grilled & Sliced Sirloin / Arugula / Truffle Oil / Creamed Onions & Mushrooms / Horseradish Mustard Mayo / Grilled Ciabatta

Harvest Burger | 18

Speckle Park Beef / Aged Cheddar / Tomato / Lettuce / Pickled Red Onions / Maple Bacon / Harvest Sauce / Roasted Garlic Aioli / Sesame Brioche Bun

Black & Bleu Burger | 18

Speckle Park Beef / Spicy Southwestern Rub // Tomato / Lettuce / Maple Bacon / Bleu Cheese / Red Onion Jam / Cran-Chipotle BBQ Sauce / Sesame Brioche Bun

Shawarma Wrap | 16

Turmeric Marinated Chicken Breast / Lettuce / Tomato / Pickles / Pickled Onion / Pickled Turnips / Feta / Red Cabbage / Tourn / Roasted Garlic Hummus / Whole Wheat Pita

Entrees

Black Angus Brisket | 32

Hickory Smoked, Slow-Roasted 8oz Brisket / Carrot Puree / Maple Bourbon Demi Glace / Warm Potato Salad / Smoked Creamed Corn

Cacio E Pepe | 20

House-Made Pasta / Black Pepper / Mint / Parmigiano Reggiano / 64 Degree Egg / Shaved Truffle / Wood-Fired Garlic Ciabatta

Sugar

Did you clean your plate? Go ahead and get some sugar.... You deserve it!

Crème Brûlée | 8

Dark Chocolate-Espresso Ganache / Baileys Custard / Caramelized Sugar

Maple Nanaimo Bar | 6

Traditional Nanaimo Bar Base / Maple Cremeux / Maple Foam / Burnt Maple Sponge Toffee / Dark Chocolate Ganache

Carrot Cake | 8

Double-Stacked Carrot / Cream Cheese Icing / Rum Soaked Raisins / Walnuts / Spiced Candied Pecans / Candied Carrot