

Steeps

FOR THE TABLE

PUREBREAD BASKET fresh butter, balsamic	15
BRAISED MEATBALLS San Marzano tomato, arugula, parmesan, pine nuts	19
TRUFFLE FRIES winter truffle, parmigiana, cracked pepper, porcini salt	19
CHARCUTERIE sliced cured meats, house pickled vegetables, crostini	36
<i>add selection of 3 cheeses 15</i>	

STARTERS

GREEN PEA FALAFEL mint & mango chutney	19
BEETS candied pecan, dill, farmhouse chèvre, lemon, arugula, kale, cider vinegar	20
GRILLED BABY GEM white anchovy, creamy parmigiana, toasted hazelnuts, crumbs	20
ROASTED TOMATO SOUP fontina & smoked cheddar grilled cheese	24
<i>add grilled cheese 5</i>	
SUSHI SALAD steelhead, brown rice, avocado puree, orange, soy-citrus dressing	26

MAINS

SHORTRIB POUTINE slow cooked beef, squeaky curds, red wine, fries, crispy kale	28
FALAFEL BOWL quinoa, avocado, espelette, sunflower seeds, grilled lime tahini	30
MONTRÉAL SMOKED MEAT SANDWICH pickle, mustard, coleslaw, fries	33
RIGATONI CARBONARA pancetta lardons, English peas, pecorino, black pepper	34
BRAISED SHORTRIB mashed potatoes, mushrooms, pearl onions, broccolini	36
KOREAN FRIED CHICKEN BURGER pickled jalapeños, kimchi slaw, sticky glaze, fries	36
BURGER romaine, tomato, onion aioli, thick cut bacon, cheese, pickle, poppy seed bun	36
<i>add truffle fries 6.50</i>	
<i>add halloumi 5</i>	
GREEN CURRY pacific rockfish, sweet potatoes, eggplant, cashew, rice	36
<i>vegetarian or vegan option available</i>	