

DINE IN (AND HOT TAKE AWAY)

AVAILABLE 4PM-9PM

- ALL DISHES CONTAIN 2 SERVINGS AND ARE CONVENIENTLY SERVED IN A RECYCLEABLE, REUSABLE, & REHEATABLE, TO-GO CONTAINER FOR REDUCED CONTACT PURPOSES

BEEF BOURGUIGNON

TENDER BEEF, VEGGIE SAUTÉ OF CARROTS, CELERY, & ROASTED TURNIPS, SLOW COOKED FOR 10 HOURS IN RED WINE AND TOPPED WITH SHERRY MUSHROOMS & PEARL ONIONS

-GLUTEN FREE-

24

BASA FLORENTINE

FILLET OF BASA ROASTED WITH PAPRIKA, TOPPED WITH SPINACH SAUTÉ & FINISHED WITH HERB HOLLANDAISE & A CRUNCHY PARMESAN GRATIN

-GLUTEN FREE-

20

CHICKEN MARBELLA

WHOLE BREAST OF CHICKEN, MARINATED IN WHITE WINE, SLOW ROASTED WITH SALTY OLIVES, SUN DRIED TOMATOES, BACON, HERBES DE PROVENCE SPICE BLEND & A SPLASH OF RICH CREAM

-GLUTEN FREE-

22

BOURBON HONEY CHICKEN

WHOLE BREAST OF CHICKEN, MARINATED IN WHITE WINE, SLOW ROASTED WITH HONEY, MAPLE SYRUP, DIJON MUSTARD, & PLENTY OF BOURBON!

22

TOURTIERE

OUR VERSION OF THE CLASSIC, SAVORY HERBS, PORK AND BEEF MIX, SAUTÉED ONIONS, POTATOES, ROASTED TURNIPS, & TOPPED WITH A FLAKY PASTRY

22

CORNBREAD STUFFED BBQ PEACH PORK CHOPS

TWO CENTRE LOIN CUT BONELESS CHOPS, STUFFED WITH CORNBREAD AND BAKED IN A TANGY SWEET PEACH BBQ SAUCE

-GLUTEN FREE-

23

GARLIC & CHIVE MASHED POTATOES

BUTTERY AND CREAMY MASHED POTATOES WITH JUST THE RIGHT AMOUNT OF GARLIC (LOTS!)

-GLUTEN FREE-

14

CAULIFLOWER GRATIN

TENDER ROASTED CAULIFLOWER TOPPED WITH A CRUNCHY PARMESAN GRATIN

-GLUTEN FREE-

14

TURMERIC & GINGER GREEN BEANS & CARROTS

HONEY AND BUTTER COMBINED WITH TURMERIC & GINGER TO MAKE A COMPLIMENTARY & SILKY GLAZE TO THESE VEGGIES

15

FRENCH ONION CAVATAPPI & CHEESE

THE “MAC & CHEESE” YOU’VE BEEN CRAVING - DECADENT AND RICH, OUR BLEND OF CARTELIZED ONIONS, SHARP CHEESE SAUCE, AND A PARMESAN PANKO TOPPING MAKE THIS A MUCH NEEDED GUILTY PLEASURE

17

RIESLING WILD RICE “RISOTTO”

A UNIQUE MIX OF BOTH ARBORIO & WILD RICE COMBINED WITH SALTY PARMESAN AND A PUNCH OF RIESLING WINE TO CREATE A NEW SPIN ON A DISH EVERYONE LOVES

-GLUTEN FREE-

16

ROASTED VEGGIE SOUFFLÉ

SWEET POTATO, TURNIPS, PARSNIPS, & CARROTS ROASTED WITH OLIVE OIL & BLENDED WITH RICH CREAM & EGGS TO CREATE A MOST DELICIOUS WAY TO GET YOUR VEGGIES!

-GLUTEN FREE-

16

SASKATOON BERRY CRISP

LIGHTLY STEWED SASKATOON BERRIES WITH VANILLA & TOPPED SIMPLY YET SATISFYING WITH A BUTTERY CINNAMON OAT CRUMBLE

-GLUTEN FREE-

15

DINE IN (ALL EVENING BRUNCH)

AVAILABLE 4PM-9PM

- ALL DISHES CONTAIN 2 SERVINGS AND ARE CONVENIENTLY SERVED IN A RECYCLEABLE, REUSABLE, & REHEATABLE, TO-GO CONTAINER FOR REDUCED CONTACT PURPOSES

EGGS BENE BAKE AWAY

ENGLISH MUFFINS, BACON, GRUYÈRE, & OUR DELICIOUS HERB HOLLANDAISE COME TOGETHER TO CREATE A BREAKFAST BAKE AS DECADENT AS OUR CLASSIC EGGS BENE

16

-GLUTEN FREE OPTION-

18

CREAMY VEGGIE BAKE AWAY

ENGLISH MUFFINS, CREAM, FETA, BELL PEPPER, SPINACH, & ONION SAUTÉ COME TOGETHER WITH OUR DELICIOUS HERB HOLLANDAISE TO CREATE A FLAVOURFUL & DECADENT BENE BAKE

16

POTATO CROQUETTES

12 OF OUR HOUSE MADE, LIGHTLY SEASONED POTATO CROQUETTES CRISPED UP AND READY TO ACCOMPANY ANY BRUNCH!

18

PECAN & MAPLE SYRUP BACON ROLL UPS

12 OF THE REASONS WHY PEOPLE LOVE POACHED! SLICED BACON ROLLED WITH CRUSHED PECANS & MAPLE SYRUP, BAKED UP NICE AND CRISP

-GLUTEN FREE-

18

MAPLE MUSTARD FARMER'S SAUSAGE

A LITTLE SWEET, A LITTLE TANGY, JUST A LITTLE SPICY, 100% DELICIOUS

16

ROASTED APPLE & CINNAMON BUN FRENCH TOAST BAKE

CINNAMON BUNS & MAPLE ROASTED APPLES COMBINED TO MAKE A MOST DELICIOUS BAKE TOPPED WITH A MILDLY SWEET CREAM CHEESE

16

SASKATOON BERRY CRISP

LIGHTLY STEWED SASKATOON BERRIES WITH VANILLA & TOPPED SIMPLY YET SATISFYING WITH A BUTTERY CINNAMON OAT CRUMBLE

-GLUTEN FREE-

15

CHARCUTERIE

- ALL ITEMS ARE LOCALLY SOURCED WHEN POSSIBLE

MIXED BOARD

AN ASSORTMENT OF CURED MEATS & DELICIOUS CHEESES ACCOMPANIED WITH OLIVES, PICKLES, RELISHES & SAVORY PRESERVES

SERVED WITH A
DARK RYE MINI LOAF

22

CHEESE BOARD

AN ASSORTMENT OF DELICIOUS CHEESES ACCOMPANIED WITH OLIVES, PICKLES, RELISHES & SAVORY PRESERVES

SERVED WITH A
DARK RYE MINI LOAF

22

MEAT BOARD

AN ASSORTMENT OF CURED MEATS ACCOMPANIED WITH OLIVES, PICKLES, RELISHES & SAVORY PRESERVES

SERVED WITH A
DARK RYE MINI LOAF

22