



BEGIN + SHARE

Melon Salad \$18

Watermelon, Pickled Honeydew, Cucumber, Cotija Queso, Pickled Onions, Herbs, Honey Jalapeno Dressing, Tajin

Bumbleberry Focaccia \$14

Blackberries, Blueberries, Strawberries, Smoked Cashew Streusel, Lime Leaf Ginger Glaze, Honey Whipped Butter

Wedge Salad \$18

Iceberg Wedges, Pickled Grapes, Tahini Green Goddess, Picked Herbs, Radish, Blue Cheese Seed Crumb, Bacon

Burrata \$24

Torn Burrata, Rye Sourdough, Saskatoon Berries, Prosciutto, Pickled Shallots, Sunflower Granola, Spiced Shiraz Syrup, Greens

Tuna Ceviche \$24

Ahi Tuna, Tamari Dried Tomatoes, Spring Onion, Ginger, Pickled Chilies, Chili Oil, Almond Milk, Parsley Oil, Tortillas

Cheese \$25

3 Canadian Cheeses, House Preserves, Fermented Hot Honey, Toasts, Fresh + Dried Fruits, Roasted Nuts, House Pickles

Charcuterie \$33

3 Cured Meats, House Pickles, Mustard, Olives, Canadian Cheeses, Chicken Pate, Nuts, Fruit & Vegetable Fare, Crostini

MAIN FARE

Potato Salad \$24

Roasted Fingerling + Asparagus Salad, Radish, Baby Cucumber, Herbs, Honey Roasted Shallot Vinaigrette, Smoked Feta, Pickled Eggs, Hot Smoked Salmon

Lamb Meatballs \$24

Mint + Cumin Lamb Meatballs, Almond Tarator, Parsley, Pickled Onion, Naan, House Greens

Holubtsi \$25

Cabbage Roll, Mushroom, Rice, Red Pepper, Tomato Broth, Coconut Hung Yogurt, Chive Salad, Pickled Mustard Seed

Birria Grilled Cheese \$26

Birria (Beef), White Onion, Cilantro, Rye, Monterey Jack, Pickled Jalapenos, Charred Tomatillo Crema, Tortillas

Lobster + Crab Nachos \$30

Charred Poblano Queso, Lobster + Crab, Cilantro, Onion, Pickled Jalapeno, Onions, Tortillas

Brisket on a Bun \$25

House Smoked Brisket, Smoked Cheddar, Pickled Onions, Brisket Drippings, House Greens