

SMALL PLATES

EPI BREAD FROM OUR BAKE SHOP (VEG) 4

sea salt & whipped organic butter

FRENCH FRIES 8

garlic aioli

WARM MIXED OLIVES (VEG) (GF) 12

marinated feta

HOMEMADE KETTLE CHIPS (VEG) 8

dill buttermilk dip

SAN MARZANO TOMATO SOUP (VEG) 14

zaatar lavash, labneh, basil pistou

MEAT & CHEESE 32valbella's truffle salami, prosciutto & wild boar sausage,
poplar grove tiger bleu cheese, local brie & aged grizzly gouda,
marinated olives & pickled local peppers, grilled bread & lavash, fig jam

MAIN COURSE SALADS

SEARED ALBACORE TUNA SALAD 27

carrot ginger dressing, crispy pumpkin seeds, cucumber, shredded cabbage, heirloom tomato, herb oil

BURRATINI & TOMATO SALAD (VEG) 28hot house heirloom tomato, fresh basil, grilled bread, compressed melon, candied walnut
cherry balsamic & extra virgin olive oil**CANDIED FARMERS VEGETABLE SALAD (VEG) 26**butternut squash, heirloom carrot, pistachio, sesame seed, goat cheese crumbled, quinoa cranberry salad,
italian parsley, shallot vinaigrette

MAINS

AAA ANGUS BEEF BURGER 28

wild boar bacon, sharp cheddar cheese, yuzu pickles, heirloom tomato, russian dressing, french fries

FRIED FRAGRANT RICE 28chili lime salt wings, organic sunny side egg, wild boar speck, edamame, coriander & radish cress, puffed wild rice,
homemade sambal**SLOW COOKED SOCKEYE SALMON 34**& crunchy soft shell crab, pistachio, fried brussel sprout, thai basil, coriander, salmon chicharron, squid ink noodles, red
curry broth**CRISPY BUTTERMILK CHICKEN ON BRIOCHE BUN 26**

homemade hot sauce, pickled sweet pepper, cilantro, shredded cabbage, mozzarella cheese, kettle chips

AAA ALBERTA STEAK & FRENCH FRIES 42

8oz new york striploin, au jus, chimichurri sauce, herb & cress salad

HOMEMADE BISON RAVIOLI 30

san marzano tomato sauce, parmesan, italian parsley, arugula, garlic bread

GRILLED LOCAL MUSHROOM PASTA (VEG) 28over fresh bucatini pasta, wilted spinach, fresh basil, morel alfredo cream, shaved parmesan cheese,
nutmeg dusted kale chipsGF=Gluten Free VEG=Vegetarian N=Nuts SF=Shellfish
FOR VEGAN OPTIONS - PLEASE ASK FOR OUR VEGAN MENU