

APPETIZERS

San Marzano Tomato Soup (V)	14
zatar lavosh, basil oil	
Chilled Poached Prawn Cocktail	18
lime basil emulsion, cress & herb salad	
Spicy Crab & Cheese Fondue	18
fresh dill, potato bread for dipping	
Beets, Rhubarb & Goat Cheese Salad (VEG)	17
Thai basil, cucumber yogurt dressing, sherry vinegar	
Sesame Crushed Avocado Toast (V)	18
shaved heirloom tomato, carrot ginger dressing	
Smoked Salmon Lox Toast	20
wasabi cream cheese, radish, spanish onion & capers	

SHARE PLATTER

Farmers Garden (V)	28
rainbow of crudités, local baby cucumber, mini peppers, heirloom carrots, marinated watermelon radish, rhubarb & beets, olives & marinated artichoke, harrissa hummus, dill dip, crostini & crackers	
Meat & Cheese	32
truffle salami, prosciutto & wild boar sausage, local artisanal cheese, poplar grove tiger bleu cheese, local camembert & aged grizzly gouda, marinated olives & pickled local peppers	
Fresh Burratini & Parma Ham	28
carpaccio of heirloom tomato and honeydew melon, pickled red onion, fresh garden herbs, balsamic & olive oil, crostini bread & crackers	

SMALL PLATES

Potato Bread Bread from our Bake Shop	8
organic whipped butter, fennel pollen sea salt	
French Fries with Garlic Aioli	8
Homemade Kettle Chips with Dill Buttermilk Dip	8
Warm Mixed Olives with Marinated Feta	12

MAINS

AAA Angus Beef Burger	32
double smoked bacon, sharp cheddar cheese, yuzu pickles, heirloom tomato, Russian dressing, french fries	
Seared Albacore Tuna Salad	27
carrot ginger dressing, crispy pumpkin seeds, cucumber, shredded cabbage, watercress, heirloom tomato, herb oil	
Candied Farmers Vegetable Bowl (VEG)	26
butternut squash, heirloom carrot, cress salad, pistachio, sesame seed, goat cheese crumbled, quinoa cranberry salad, Italian parsley, shallot vinaigrette	
Pistachio Crusted Sockeye Salmon & Tiger Prawn Fried Rice	38
summer peas, bean sprouts, scallion ginger dressing, thai basil, green curry broth	
Caramelized Tamari Chicken Sandwich	29
sriracha emulsion, pickled sweet pepper, shredded iceberg & cilantro, provolone cheese	
AAA Alberta Steak & Steak Cut Fries	45
10oz New York striploin, Au Jus Chimichurri butter, herb & cress salad	
Homemade Bison Ravioli	30
San Marzano tomato sauce, parmesan, Italian parsley, arugula	
Chili Prawn Spaghettini	34
birds eye chili, Forno cherry tomato, preserved lemon, fennel fronds, dill, fried sourdough bread	
Umami Mushroom (V)	26
Open Faced Sandwich hummus, shaved fennel, scallion, Italian parsley, sesame seed, grilled sourdough	

(V)=Vegan (VEG)=Vegetarian