

DINNER

SHARABLE PLATES

LOBSTER & CRAB ROLL 27

Brioche Bun

MAC HONEY REAPER DUCK WINGS 27

Peanut Crusted

SCOTCH EGG 14

Squash Medallion, Squash Puree, Sorrels

SANGRIA OYSTERS 6P/12P 28/52

Mango Habanero Sauce

BAO BUN 25

Korean Beef, Pickled Onion, Cilantro, Sticky Sauce

SMOKE & SPICE 44

Local Meats, Pork Rilletto & Cheese, Signature Bread

MUSHROOM & OXTAIL FLATBREAD 28

Cheese Curds, Fried Onions, Micro Basil

SIGNATURE BREAD 8

Whipped Butter, Truffle Salt

BAKED BRIE 23

Mixed Spiced Nuts, Haskap Jam

VEGETARIAN

SHISHITO PEPPERS 12

Sea Salt

CARROT & GINGER SOUP 12

Scallion

FRIED BRUSSEL SPROUTS 14

Sweet Chili, Toasted Walnuts

JACKFRUIT TACO 26

Pulled Tandoori Spiced Jackfruit, Raita, Pickled Onion

BIBB LETTUCE SALAD 26

Apple, Pear, Walnut, Raisins, Blue Cheese, Buttermilk Dressing

SQUASH CROQUETTE BOWL 35

Edamame, Daikon, Avocado, Radish, Cucumber,

Piperade Sauce, Pickled Vegetables

LARGE PLATES

CHARCUTERIE GRILLED CHEESE 28

Peppered Salami, Spicy Coppa, Oka Cheese, Arugula
& Pecan Pesto, House Made Sour Dough

MAC BURGER 42

Short Rib, Smoked Cheddar Cheese, Onion Rings, Lettuce,
Bacon, Tomato, Pickled Cucumber, Mac Aioli, Brioche Bun

RIBEYE STEAK FRITES 64

Rosemary Fries, Asparagus, Chimichurri

HALF CHICKEN 47

Potato Puree, Mushrooms, Confit Carrots, Chipotle Jus

ORGANIC SALMON 48

Prawns, Rice Noodles, Snap Peas, Bok Choy, Thai Laksa Sauce

FERRICELLI PASTA & BEEF RAGU 38

Alberta Beef, Burrata, Basil

DESSERT

SEA BUCKTHORN TART 14

Compote, White Chocolate Crunch

SASKATOON BERRY GALETTE 14

Burnt Mac Honey Ice Cream

MOLTEN CHOCOLATE CAKE 14

Nougat Ice Cream

VEGAN CARROT CAKE 14

Pineapple Raisin