

BITES

CHEF'S SELECTION OF MARINATED OLIVES \$9

Castelvetrano + cured black olives + herbs

HEIRLOOM CAULIFLOWER FRITTERS \$12

spiced plum sauce + pistachio dukka crunch

CHEFS CHARCUTERIE \$21

house made lavosh + Manitoba pickles + seasonal accompaniments

Add Artisanal Cheese Selection \$ 11

PONDEROSA MUSHROOM CHOWDER \$9/15

lavosh crisp + truffle crème fraîche

VGL CRISPY CALAMARI \$17

buffalo sauce + celery + blue cheese dressing

MANITOBA CHICKEN LETTUCE WRAP \$18

hoisin glazed chicken + raw cabbage and snap peas + coriander + sesame seed crunch

TUNA POKE BOWL \$26

rice noodles + sweet soy + ahi tuna + fresh avocado + sweet pickled cucumber + wakame + edamame beans

HAND MADE LOCAL PEROGIES \$20

"Country Perogy Shop" perogies + bacon + crème fraîche + scallions

BUTTERMILK BRINED CHICKEN WINGS \$19

choice of house made buffalo, rye bbq sauce + honey hot + sesame sweet soy + salt & pepper with hand cut crudités

FRESH FROM THE GARDEN

SIGNATURE CHICKEN COBB SALAD \$20

mixed leaves + avocado + chopped "nature's farm" egg + smoked pork belly + blue cheese crumble
+ roasted Manitoba chicken breast + roasted garlic vinaigrette

TUNA NIÇOISE \$25

seared tuna + fine beans + tomatoes + olives + fingerling potatoes
+ poached "nature's farm" egg + sweet herb vinaigrette

SALAD ENHANCEMENTS

Catch Of The Day \$15

Grilled Shrimp \$14

Grilled Chicken \$8



MAINS

GRILLED CAB STEAK SANDWICH \$26

pepper marinated flap steak + open faced + grilled garlic ciabatta
+ grainy mustard + pickled onion
+ local greens – or – fries

VG Club \$19

smoked turkey breast + crisp bacon+ balsamic tomato + egg omelet
+ butter lettuce + avocado + bacon aioli + challah twist
+ local greens – or – fries

PORTAGE & MAIN BURGER \$21

fresh ground cab patty + smoked gruyere + pork belly + 'Harm's Farm' dill pickle + roasted garlic aioli
+ butter lettuce + "City Bread" potato bun
+ local greens – or – fries

VEGAN WALNUT LENTIL BURGER \$19

masala mustard sauce + caramelized onions + "harm's farm" mustard greens onion frits
+ local greens – or – fries

BUTTER CHICKEN \$21

scented basmati rice + coriander yogurt + grilled naan + poppadum + roasted cashew

FISH & CHIPS \$26

"CMBTC" beer battered Manitoba pickerel + crispy fries + classic tartar + cabbage slaw

BUTTERMILK FRIED CHICKEN \$21

dill potato salad + honey dill remoulade

'Northern Manitoba' Pickerel \$29

onion broth + roasted pumpkin + grilled scallions + garlic bitz

40 Day Ribeye \$42

onion ring + black garlic jus + whole grain mustard

If you have any allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.

Some menu items may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

