



THE RESTAURANT | LUNCH

APPETIZERS

SOUP OF THE SEASON chef's selection of spring flavors	12
CITRUS FENNEL SALAD (V) local greens, confit kumquat, pistachio, chevre, blood orange vinaigrette	16
HARISSA ROASTED EGGPLANT(V) wild rocket, caramelized cipolini onions, avocado-buttermilk dressing	15
BEEF CARPACCIO (V) green oak, fromage blanc, orange blossom vinaigrette, pistachios	15
BURRATA (V) honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini	15
PAELLA head-on prawns, fragrant sofrito, Spanish chorizo, arroz con gandules	18
CHARCUTERIE AND CHEESE rogue creamery caveman blue, milton creamery prairie breeze carr valley mobay, angels venison salami, fra'mani salametto house chicken liver pate, local honeycomb, crostini pickled vegetable relish	30

ENTRÉES

COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	20
FALAFEL SALAD(V) local greens, baby heirloom tomato, cucumber, cashew tzatziki	22
ARCTIC CHAR warm beluga lentils, cucumber-mint salad, garlic tahini dressing, chili oil	32
SEARED SCALLOPS grilled asparagus, avocado-meyer lemon risotto, frisée, bacon lardons	33
ROASTED JIDORI CHICKEN local root vegetables, rosemary pecan rice pilaf, cabernet cranberry sauce	26
FILIPINO NOODLE BOWL (V) rice noodles, crispy shallots, spring vegetables, scallion salad	25
APPLE BACON GRILLED CHEESE neuske slab bacon, caramelized onions, gouda, frisée, tart apples whole grain bread	27
SHORT RIB oatmeal stout demi, winter vegetables, garlic olive oil potato puree	33

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian