

ALL

MORE ITEMS ON THE OTHER SIDE »

STARTERS

- SOUP OF THE DAY** please ask your server 9
- PIEROGIES** brown butter, bonito, bacon lardons 13
- QUINOA FRIED CALAMARI** quinoa crystal batter, bell pepper, red onion, jalapeño, dill & chive aioli 17
- CHICKPEA FRIES** smoked paprika aioli 9
- FOCACCIA** whipped butter, balsamic vinegar, extra virgin olive oil 9
- MEATBALLS** San Marzano tomato sauce, basil, Parmesan 16
add meatball 4
- MEDITERRANEAN RIBS** fried herbs, chilies, Parmesan 17
- BEEF CARPACCIO** arugula, horseradish aioli, shaved Parmesan, enoki mushrooms 18
- BAKED ARTICHOKE DIP** artichoke hearts, cream cheese, lemon aioli, grilled baguette 16
- STEAK TARTARE** capers, Dijon mustard, egg yolk, bannock crisp 19
as a main with fries 27

SALADS

- CAESAR SALAD** romaine, horseradish lemon aioli, Parmesan, bannock croutons 12
- COBB SALAD** blue cheese ranch dressing, cherry tomatoes, bacon lardons, crispy chickpeas, corn, poached egg 19
- ROASTED VEGETABLE SALAD** arugula, roasted summer vegetables, berries, lemon vinaigrette, roasted pumpkin seeds 12
- BEET SALAD** arugula, roasted & pickled beets, goat cheese, pistachios 15

ADD-ONS

- 5oz strip loin steak 8 6oz trout 7 bacon lardons 4 chicken breast 6

MAINS

- HADDOCK & CHIPS** housemade tartar sauce, coleslaw, fries 21
- SEAFOOD LINGUINE** shrimp, scallops, mussels, creamy pesto, cherry tomatoes 26
- DIEFENBAKER TROUT** chickpeas, dates, celery, mint, kale, lemon vinaigrette 28
- BEEF BURGER** caramelized onions, cheddar cheese, bacon, romaine, tomato, special sauce 21
- MACARONI & CHEESE** elbow macaroni, five cheeses, Mornay sauce 18
add chicken breast 6 add peas 3 add bacon 4

DESSERT

- ESPRESSO & WHITE CHOCOLATE CHEESECAKE** Grand Marnier crème Chantilly 12
- FLOURLESS CHOCOLATE BUNDT CAKE** Baileys crème anglaise 12
- LEMON TART** crème fraîche, macerated berries 12
- CRÈME CARAMEL** cinnamon tuile 12
- ASSORTED ICE CREAMS & SORBETS** please ask your server 9

Most items are available for takeout.

Please make us aware of any food allergies, as there may be ingredients that are not listed.

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DAY

LUNCH

Tues thru Fri from 11:30am–4pm

MEATBALL SUB

garlic butter baguette, three meatballs, San Marzano tomato sauce, Provolone, pesto drizzle 21

TURKEY MONTE CRISTO SANDWICH

house-smoked turkey, Gruyère, sourdough bread 21

DAILY POT PIE

please ask your server 21

SOUP & SALAD COMBO

side of soup of the day & choice of any salad 15

DINNER

Tues thru Sat from 4pm–close

PORCHETTA

creamed corn, broccolini, apple gastrique, charred shallots 34

DUCK LEG CONFIT

pumpkin seed risotto, broccolini, roasted summer vegetables, Saskatoon berry chutney 38

CORNISH HEN

crispy herbed potatoes, roasted summer vegetables, chicken jus 36

GRILLED STRIP LOIN STEAK

broccolini, braised shallots, Lyonnaise potatoes 46

BRUNCH

Sat from 11:30am–4pm
Sun from 10am–4pm

BUTTERMILK SCONES

butter, preserves 7

CROQUE MADAME

ham, Gruyère, Mornay sauce, brown butter egg 17

STUFFED FRENCH TOAST

cream cheese, Saskatoon berry compote, maple syrup 14

PIEROGI BENEDICT

Hogtown bacon, poached eggs, Hollandaise 18

BREAKFAST SHIFT

herbed fried eggs, pork sausage, brioche, Hogtown bacon, duck fat potatoes 17

SMOKED SALMON, LEEK & GOAT CHEESE OMELETTE

with duck fat potatoes 18

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