



to start

tomato & garlic bisque {GF} – in house smoked tomatoes with basil pesto & crème fraiche

caesar salad – romaine hearts, bacon, roast garlic aioli, crisp fried capers, parmesan & croutons

rustica salad {GF} – mixed greens, baby kale, foraged mushrooms done 3 ways with dijon vinaigrette

greek salad {GF} – tomatoes, baby bell peppers, cucumber, red onion, olives, feta cheese with lemon & herb dressing

add to any salad: 4 oz. chicken – 7 | 3 chilli prawns – 10

boards

cheese – brie with fig jam, almonds & honey | manchego with black garlic & balsamic | stilton, walnuts & port reduction with olives & crackers

charcuterie – konig cured meats, duck rilette with olives, branstons pickle & crackers

small plates

- 8 **spring rolls** – vegetarian spring rolls with maple ginger sauce 10
- 11 **salsa & chips** – four layers of beer braised tomato salsa, avocado, sour cream, cheddar cheese & corn tortilla chips 10
- 11 **mushroom poutine** – pomme frites, cheese curds, foraged mushroom gravy & truffle mayo 12
- 12 **calamari** – crispy fried flour dusted calamari, green onions & herbs with tzatziki sauce 12
- pork riblets** – horseradish glaze with fennel slaw & ravigote 14
- chicken wings** – 1 lb. of smoked wings served with blue cheese dip & choice of sauce: bourbon bbq sauce / maple ginger sauce / bacon & parmesan 16
- 22 **prawns diablo** {GF} – grilled chili prawns, dueling tomatoes with horseradish, cilantro & crème fraiche 16
- 24 **sea scallops** – pan roasted sea scallops, maple pork belly, with celery, sour apple puree & crisp fried celery leaves 18



casual plates

arrabbiata pasta – penne noodles with smoked chili tomatoes, bacon, basil pesto & parmesan shards	16
the burger – half pound beef chuck patty on scallion potato bun with roast garlic aioli, lettuce, tomato, crisp onions & white cheddar cheese	18
cod & chips – arrowhead 83 honey beer battered cod with malt vinegar glaze, caper aioli & shoestring fries	1pc. 14 2pc. 18
quinoa mushroom burger - quinoa mushroom patty on potato scallion bun with truffle aioli, lettuce & mushroom straw	15
steak on baguette - 6 oz top sirloin baseball, grilled & sliced on french baguette with basil aioli & crispy onions with a choice of soup, rustica salad, caesar salad, or fries	25

rustica plates - all items below are served with a community bowl of "market" vegetables

beet strudel – golden beets, quinoa & goat cheese wrapped in phyllo pastry with ginger, beet & basil puree	26
salmon – 6oz salmon filet poached in a cider broth, dijon mustard pearl glaze with barley & herb risotto	28
chicken supreme – chipotle grilled chicken with almond brown butter, creamy polenta & romesco sauce	30
duck marsala – duck scallopini, with marsala beurre blanc, herb spätzle & lemon preserve	34
bison shortribs – kickass coffee braised bison shortribs with spicy demi & sweet potato fondant	36
lamb duo – half lamb rack with lamb shank & savoury onion galette & pistachio gremolata	38
beef tenderloin – 5 oz or 10 oz beef tenderloin with classic demi-glace & herb roasted potatoes	35 or 65
beef ny striploin – 10oz ny striploin with classic demi-glace & herb roasted potatoes	42
beef ribeye – 10oz ribeye with classic demi-glace & herb roasted potatoes	45

note: all our beef is certified canadian black angus beef

sides: - garlic & mushrooms – 6 | 3 grilled prawns – 10 | sea scallops – 10 | mushroom demi-glace - 6