









## to start

- mushroom bisque**  – foraged mushrooms, thyme with crème fraiche & truffle essence
- caesar salad** – romaine hearts, bacon, roast garlic aioli, crisp fried capers, parmesan & croutons
- rustica salad**   – mixed greens, baby kale, beets done three ways, spiced walnuts with dijon & herb dressing
- quinoa & pomegranate salad**   – roasted quinoa, garlic, parsley, mint, shallots, pomegranate seeds with lemon vinaigrette on butter leaf lettuce
- add to any salad:** 4 oz chicken  - 5 | 3 chili prawns  – 10










## boards

- bread service**  – house made focaccia with parthena extra virgin olive oil & balsamic vinegar
- cheese** – brie with ginger gastrique | manchego with fig jam & balsamic | stilton with walnuts, port reduction olive pepper pot & crackers
- charcuterie** – konig cured meats, duck rilette with olive pepper pot, branston pickle & crackers

## small plates

- 8 **cauliflower**– crisp fried with almond brown butter & romesco sauce 10
- 11 **salsa & chips** – four layers of beer braised tomato salsa, avocado, sour cream, cheddar cheese & tortilla chips 12
- 11 **poutine** – pomme frites, cheese curds, crisp pork belly, bacon gravy & fresh herbs 13
- 12 **calamari** – crispy fried flour dusted calamari, green onions & herbs with tzatziki sauce 13
- steak bites** – memphis rubbed & fried with crisp onion rings & horseradish aioli 14
- chicken wings** – 1 lb. of smoked wings served with blue cheese dip & choice of sauce: classic buffalo | maple ginger sauce | bacon & parmesan 16
- 6 **tacos** – prawns & spicy chorizo, caper aioli, avocado & lettuce on soft corn tortilla tacos with charred corn & tomato salsa 16
- 22 **mussels** – steamed in smoked tomato broth with basil pesto & garlic toast 16
- 24

## casual plates

mac & cheese – macaroni elbows, cheddar cream, herb crumb crust, parmesan & garlic toast	17
pasta verde – linguini noodles, pesto verde, parmesan shards & garlic toast	16
the burger – in house made beef chuck patty on scallion potato bun with roast garlic aioli, lettuce, tomato, crisp onion rings & white cheddar cheese	18
cod & chips – arrowhead 83 honey beer battered cod with malt vinegar glaze, caper aioli & pomme frites	1pc. 14 2pc. 19
quinoa mushroom burger  - quinoa mushroom patty on potato scallion bun with truffle aioli, lettuce & mushroom straw	16
steak on baguette - 6oz top sirloin baseball, grilled & sliced on a french baguette with horseradish aioli, salsa fresco & balsamic glaze served with a choice of mushroom bisque, rustica salad, caesar salad, or pomme frites	22
<i>rustica plates - all items below are served with a community bowl of "market" vegetables</i>	
vegetable roulade   – braised provencal vegetables & quinoa rolled in eggplant with spicy tomato sauce & basil puree	18
salmon  - 6oz salmon filet pan seared with bee's wax cider glaze & charred corn salsa on creamy polenta	28
half chicken  – smoked semi boneless half chicken, bacon gravy, scallion mash with cranberry compote	30
duck duo – duck breast, with duck confit & pistachio phyllo pie topped with a lemon gremolata	34
lamb blanquette  – creamy lamb shank stew with wild rice pilaf & grilled provencal marinated lamb chops	38
<i>steak frites – served with pomme frites, horseradish aioli &amp; a community bowl of "market" vegetables</i>	
beef brisket  - 8 oz kickass coffee braised beef brisket with spicy demi-glace	35
beef tenderloin  – 6 oz beef tenderloin with classic demi-glace	39
beef ny striploin  – 10 oz ny striploin with mushroom demi-glace	42

sides: - garlic & mushrooms  – 6 | market vegetable  – 6 | chili prawns  - 10 | classic demi-glace or mushroom demi-glace  - 6