



BEGIN + SHARE

Spring Vegetable + Sunflower Panzanella \$18

English Pea, Charred Asparagus, Garlic Rye
Crouton, Tamari Dried Tomatoes, Cucumber, Dill,
Labneh

Strawberry Focaccia \$14

Sumac Macerated Strawberries, Smoked
Cashew Streusel, Lime Leaf Ginger Glaze,
Strawberry Butter

Wedge Salad \$18

Iceberg Wedges, Pickled Grapes, Tahini Green
Goddess, Picked Herbs, Radish, Blue Cheese
Seed Crumb, Bacon

Burrata \$24

Torn Burrata, Rye Sourdough, Saskatoon Berries,
Prosciutto, Pickled Shallots, Sunflower Granola,
Spiced Shiraz Syrup, Greens

Tuna \$24

Ahi Tuna Tataki, Tamari Dried Tomatoes,
Spring Onion, Ginger, Pickled Chilis, Chili Oil,
Almond Milk, Parsley Oil

Cheese \$25

3 Canadian Forward Cheeses, House Preserves,
Fermented Hot Honey, Toasts, Fresh + Dried
Fruits, Roasted Nuts, House Pickles

Charcuterie \$33

3 Cured Meats, House Pickles, Mustard, Olives,
Canadian Cheeses, Chicken Pate, Nuts,
Fruit & Vegetable Fare, Crostini

MAIN FARE

Potato Salad \$24

Roasted Fingerling + Asparagus Salad, Radish,
Baby Cucumber, Herbs, Honey Roasted Shallot
Vinaigrette, Smoked Feta, Pickled Eggs, Hot
Smoked Salmon

Lamb Meatballs \$24

Mint + Cumin Lamb Meatballs, Almond Tarator,
Parsley, Pickled Onion, Naan, House Greens

Holubtsi \$25

Cabbage Roll, Mushroom, Rice, Red Pepper,
Tomato Broth, Coconut Hung Yogurt, Chive
Salad, Pickled Mustard Seed

Birria Nachos \$26

Birria (Beef), Onion, Cilantro, Lime, Monterey
Jack, Pickled Jalapenos, Tortillas, Charred
Tomatillo Crema

Pork Belly Sandwich \$24

Tamarind Brown Sugar Pork Belly, Quick Pickled
Cucumbers + Jalapenos, Lemon Dressed
Shreddice, House Greens

Montreal Style Smoked Meat \$24

House Smoked Brisket, Piri Piri Honey Mustard
Sauce, Arugula, Smoked Cheddar, Toasted Rye,
House Greens