





APPETIZERS

Creamed leek, candied pear, goat cheese, roasted sunflower seeds 	\$9
Buffalo hummus, roasted sweet potatoes and peppers, rosemary-marinated feta cheese  	\$14
Creamy salmon tartare, ginger and black sesame edamame salsa	\$18
Mushroom and chorizo confit, cardamom cauliflower, smoked corn 	\$16





TO SHARE

Cheeses from our selected farms:	\$24
• Sœur Angèle, a double crème cheese with a mushroom flavour	
• Oka, a semi-soft cheese with a fruity, buttery flavour	
• Caveau, a firm cheese with an earthy, woody aroma	
3 local cheeses, Charlevoix chorizo, game terrine with dried fruit, capicollo, stout onion confit, black pepper and clove butter, fresh breads	\$32


EXTRAS

Homemade bread and compound butter	\$4
Matchstick fries	\$7

MAINS

Confit beef short ribs, fresh herb barley, and grilled cabbage	\$28
Curry-rubbed chicken breast, lemongrass satay sauce, and fragrant rice 	\$24
Shrimp with ginger, sweet and sour sauce, and sweet root vegetable purée 	\$30
Smoked duck salad with Bresaola cheese, raspberries, and roasted seeds 	\$25
Crispy chickpea burger with panko-crusted vegetables, chipotle sauce, arugula, pickled cabbage, and matchstick fries 	\$24
Two-cheese mac and cheese with grilled bacon	\$24

DESSERTS

Vanilla cheesecake, crunchy graham crumbs, and sea-salted caramel	\$9
Pavlova with seasonal fruits, homemade whipped cream, and lime zest 	\$9
Lemon cream with tarragon, Oreo crumble, and oatmeal	\$9

CHILDREN'S MENU

Beef meatball with Mama sauce, gemelli, Parmesan oil	\$14
BBQ pork burger, matchstick fries	\$14