









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  - 7 | 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 10
- 11 **poutine** – pomme frites, cheese curds, crisp pork belly, bacon gravy & fresh herbs 12
- 12 **calamari** – crispy fried flour dusted calamari, green onions & herbs with tzatziki sauce 12
- 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 **prawns & chorizo taco** – pan seared prawn & chorizo, avocado aioli on soft corn tortilla tacos with charred corn & tomato salsa 16
- 22 **mussels** – steamed in smoked tomato broth with basil pesto & garlic toast 16

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casual plates

mac & cheese – macaroni elbows, cheddar cream, herb crumb crust, parmesan & garlic toast	16
pasta verde– linguini noodles, pesto verde, parmesan shards & garlic toast	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 & pomme frites	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 horseradish aioli, salsa fresco & balsamic glaze with a choice of mushroom bisque, rustica salad, caesar salad, or pomme frites	22

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

ratatouille roulade   – braised provencal vegetables & quinoa rolled in eggplant with spicy tomato sause & basil puree	26
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
steak frites - <i>served with pomme frites, horseradish aioli & a community bowl of "market" vegetables</i>	
beef brisket  – 8oz kickass coffee braised beef brisket with spicy demi-glace	39
beef tenderloin  – 6oz beef tenderloin with classic demi-glace	42
beef ny striploin  – 10oz ny striploin with mushroom demi-glace	45
sides: - garlic & mushrooms  – 6 market vegetable  – 6 chili prawns  - 10 classic demi-glace or mushroom demi-glace  - 6	