

APPETIZERS

Shrimp Tostada

Smokey guajillo pepper and lime vinaigrette, lettuce, crema

Kale Caesar

Focaccia croutons, shaved parmesan, roasted garlic vinaigrette (gluten-free without croutons)

Chef's Daily Soup Creation

Winter Harvest Slaw • •

Charred broccoli and heirloom carrots, soya maple vinaigrette, sesame seeds

ENTRÉE

Chicken Supreme

Baby potatoes, pumpkin seed romesco sauce, brussel sprout leaves

Roasted Haddock

Braised bok choy, puffed wild rice, smoked tomato beurre blanc

Grilled Ribeye •

Basil-cilantro infused rice, calvados pepper jus, spicy pickles

Curried Eggplant • •

Tomato caponata, quinoa

DESSERT

Flourless Chocolate Torte

Berry preserve and whipped cream

Apple Crisp •

Coconut ice cream, reduced cider

Cheesecake in a Jar

Fresh cheesecake in a jar with chocolate chip cookie crust

SIDES

Fries • 5

Herbed seasonal vegetables • 5

Cup of soup 5

Daily artisanal poutine 7

Fried brussel sprouts & chevre 6

Cheese plate with preserves • 10

WINE & COCKTAILS

Ruffino Pinot Grigio, Italy 9

Six Rows Shiraz, Australia 9

Elmwood Caesar 8

Stella 7

Food is my artistic expression and passion. I have created this menu to showcase the best seasonal offerings for an exceptional dining experience. Enjoy!



Chef Jordan Carr

• Contains Nuts • Dairy-free • Vegan

All menu items are gluten-free

Please inform your server of any allergies and we will do our best to accommodate them, however we are unable to guarantee an allergen free environment. **Additional charges apply for side orders, substitutions and beverages.** Please refrain from speaking on your mobile device to ensure a tranquil environment.