# Lunch/Dinner Monday-Wednesday 11am-8pm Friday-Sunday 4pm-9pm

### Poutine

triple cooked, hand cut Yukon Gold fries /
Old School Cheesery cheese curds / Montreal
style gravy / magic / GF -9

### Haricots Verts

battered green beans / smoked maple aioli /
chilli maple syrup / DF -19

# BR EAD. BUTTER & BEYOND freshly baked Chartier sourdough / Good Morning Honey and lavender whipped butter / preserved salted herbs / balsamic reduction - \$9 ADD ON ONE OR MORE OF THE FOLLOWING TO BE A LITTLE EXTRA: roasted Gull Valley cherry tomatoes + chèvre + basil +\$10 house made pork creton +\$7 salmon rillette +\$7 Old School Cheesery bruléed brie +\$9

### Citrus Salad

Vertical Roots greens / beet purée / halloumi cheese crumble / citrus vinaigrette / roasted beets / fennel / orange segments / radish medley / citrus salt / GF -15

\*\*Add herb marinated grilled chicken (DF & Can be modified GF) OR buttermilk brined fried chicken OR skewered trio of grilled prawns +13

### Summer Brussel Sprout Slaw

shaved fresh brussel sprouts / creamy poppyseed dressing / fennel / Steve & Dan's pickled apples / fresh strawberries / Sylvan Star aged Grizzly gouda / GF -13

Add herb marinated grilled chicken (DF & Can be modified GF) OR buttermilk brined fried chicken OR skewered trio of grilled prawns +13

### Street Corn Soup

roasted corn / buttermilk / garlic chilli oil / lime crema / Lakeside Farmstead butter cheese / fresh scallions / grilled Mother sourdough / Can be modified GF -9

### Tomato Basil Soup

# GAR DE MANGER BOAR D

Canadian cheeses / cured meats /
house-made preserves / Effing Seafood
salmon rillette / house-made potato chips /
marinated PEI mussels /
pickled vegetables / Mother sourdough /
pork creton / smoked olives **\$47** 

### Chartier "OG" PEI Mussels

12 lb PEI Mussels / gorgonzola / shallots /
garlic / white wine / butter / pickled red
onions / andouille spice / grilled Mother
sourdough -18

### Pissaladière

house-made sourdough flatbread / Gull Valley red, cherry, & pickled green tomatoes / fior di latte mozzarella / Vertical Roots basil / maldon sea salt -18 Add crispy prosciutto +7

### King Cole Duck Drumettes

bacon & duck fat confit drumettes / charred scallion & carrot buttermilk ranch sauce / fresh scallions / choice of haskap berry + szechuan peppercorn glaze OR Good Morning hot honey glaze /  $\it DF$  -19

### Donair Bison Tartare

Sych Homestead grass fed & finished bison / donair spice / Fifth Gen Garden black garlic Halifax style sweet sauce / pickled red onion / pickled pearl onion /

Sylvan Star aged Grizzly gouda / frozen tomato zest / house-made potato chips / GF = 21

## mains

### Hot Honey Fried Chicken Sandwich

herb buttermilk brined & breaded chicken breast / provolone / Meuwly's smoked ham / smoked maple aioli / hot honey glaze / pickles / toasted Mother pain de mie bun / triple cooked, hand cut Yukon Gold fries -26

### Beaumont Smoked Meat Sandwich

house-smoked & slow-cooked beef brisket / lightly grilled Mother sourdough / cornichons / choice of

honey mustard, jam dijon or grainy horseradish dijon / triple cooked, hand cut Yukon Gold fries / DF -24



### Dover Sole en Papillote

BC Dover sole / prawns / barley / garlic / shallots / Gull Valley cherry tomatoes / green beans / seasonal vegetables / rosemary / lemon / herb de provence butter -32

### Wild Mushroom Risotto

shiitake & porcini mushroom risotto / truffle tamari vinaigrette / feathered Woodland oyster mushrooms / peas / Sylvan Star Grizzly gouda / GF /  $\it Can\ be\ modified\ DF\ -21$ 

Add herb marinated grilled chicken (DF & Can be modified GF) OR buttermilk brined fried chicken OR skewered trio of grilled prawns +13

### Chicken Pot Pie

Sunworks Farm organic braised chicken / flaky puff pastry crust / potato / carrot / celery / onion / garlic / corn / green beans / thyme bechamel -26

### Pork Belly

Irving's Farm Berkshire pork belly / Lakeside Farmstead buttercheese /
shallot / garlic / couscous / pine nut / sherry soaked raisins / olives /
scallion / pickled red onion / parsley -29

EFFING SEAFOOODS FISH & CHIPS (WEDNESDAYS ONL Y)

rotating sustainable catch o' the day from Effing Seafoods / house-made craft beer batter / coleslaw / tartar sauce / triple cooked hand-cut Yukon Gold fries

-MP

### Heritage Feature

One of the best ways to celebrate culture is through a medium we all love - FOOD. Our rotating heritage feature will explore cuisine origins from around the world, using Albertan ingredients from our trusted farmers and producers. Ask your server for today's creation. -MP

### Poutine de la mer Rosenau

two 4 oz Atlantic lobster tails / 10 oz
of Effing Seafood chowder / PEI mussels /
2 lbs of triple cooked, hand cut Yukon Gold
fries / Old School Cheesery cheese curds /
Montreal style gravy / magic / GF -99