

## Tuesday Burger & Pint Night



Local Bison or Lentil Burger + Local Pint \$20

## Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19

Prosciutto & arugula pizza \$22

### APRIL 16<sup>th</sup> - FEATURES

Fiddlehead Carbonara – house egg noodles w/ ‘Pig & Pantry’ bacon, poached farm egg & wild SK fiddleheads, shaved Parmigiano \$25

Nettle Pesto & Burrata Pizza – preserved ‘Our Farm’ roasted cherry tomatoes, fresh burrata, ‘Secret Lands Farm’ Pecorino, nettle pesto, toasted pinenuts & arugula \$24

## Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

### APRIL 17<sup>th</sup> CHEF'S MENU

Asparagus & parmesan bisque w/ focaccia crouton

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‘Fish & Chips’ – tempura crusted cod fillet, hand cut fries, smashed local green pea & house tartare sauce

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House made vanilla ice cream w/ warm chocolate brownie & shmoo sauce