

## 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*

### MAY 7<sup>th</sup> - FEATURES

*Seafood tagliolini w/ PEI lobster, west coast salmon & halibut, local corn, leek & red pepper cream sauce \$32*

*Elk salami pizza w/ heirloom tomato sauce, roasted mushrooms, preserved 'Our Farm' poblano peppers, fior di latte & shaved Parmigiano \$24*

## Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

### MAY 8<sup>th</sup> - CHEF'S MENU

*Organic escarole salad w/ shaved fennel,  
pickled raisins & toasted walnuts*

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*Panko crusted 'Farm One Forty' pork schnitzel, roasted shallot whipped  
potatoes & pickled local beets*

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*Apple & hazelnut chausson w/ vanilla ice cream*