

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 14th - FEATURES

Roasted Tomato, Bison & Burrata Tagliatelle - pan seared 'Ponderosa Bison Ranch' tenderloin emincé, preserved roasted 'Our Farm' tomatoes, garden herb & organic garlic oil & fresh burrata, handmade tagliatelle \$34

Local Asparagus Pizza - roasted & raw asparagus, 'Cow's Creamery' aged cheddar mornay sauce, garden arugula & pickled shallots \$22

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

MAY 15th - CHEF'S MENU

*Organic greens w/ carrot ribbons & pickled fennel,
white wine vinaigrette*

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*Herb stuffed 'Cool Springs Ranch' chicken medallions w/
polenta soufflé & wild SK mushroom cream sauce*

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*Raspberry & pistachio panettone bread pudding
w/ mascarpone cream*