

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

JULY 30th - FEATURES

Swiss chard strozzapreti pasta - sautéed garden Swiss chard, garlic & house preserved lemon, olive oil, chilli herb crumb & shaved 'Secret Lands Farm' pecorino \$26

Smoked duck & grilled peach pizza - house smoked Brome Lake duck breast, sweet onions & grilled BC peaches, St. Benoit fontina cheese, shaved fennel & arugula salad \$25

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

JULY 31st - CHEF'S MENU

Garden spinach & BC blueberry salad w/ raspberry poppyseed vinaigrette, crumbled chèvre & candied pecans

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Pan seared wild Pacific caught Humboldt squid w/ garden herb chutney, wild SK rice & local corn pilaf, pickled 'Our Farm' chillies

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Local raspberry Linzer torte