

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

SEPTEMBER 10th - FEATURES

Wild SK Chanterelle & BC Lobster Mushroom Tagliatelle – pan roasted chanterelles & lobster mushrooms, fresh cream, beef demi glaze & house pasta, shaved Parmigiano \$32

Ham, Hot Pepper & Honey Pizza – ‘Cool Springs Ranch’ ham, heirloom tomato sauce, sweet onions & fior di latte, housemade fermented garden hot pepper & local honey sauce \$24

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

SEPTEMBER 11th - CHEF'S MENU

Roasted & raw local beet salad, butter leaf lettuce, roasted almonds & raspberry poppyseed vinaigrette

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Roasted wild BC sockeye salmon tranche w/ pan seared ancient grain polenta medallions & creamed ‘Our Farm’ leeks

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Filbert tart