Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

DECEMBER 1st

Handmade PEI lobster ravioli in a lobster bourride
w/ braised leek, roasted local corn & confit cherry tomatoes
Wine pairing : 2017 Touche Mitaine, Chenin Blanc – Loire, France

Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint $20

Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita *– heirloom tomato sauce, fior di latte, Parmigiano & basil $19*
Wild SK mushroom *– roasted wild & cultivated mushrooms, house crème fraiche & arugula $23*
Prosciutto & arugula *– heirloom tomato sauce, fior di latte, Parmigiano,*
Italian prosciutto & dressed arugula $22
House made beef sausage, caramelized onion & burrata *– bacon & balsamic onions, beef sausage,*
semi dried tomatoes, fior di latte & fresh burrata $26

DECEMBER 3rd FEATURE PIZZA

Ham & hot pepper pizza *w/ house smoked local ham, 'Our Farm' sweet Jane onions & fermented hot pepper honey, heirloom tomato sauce & fior di latte $25*

Thursday Prix Fixe Dinner Night

DECEMBER 4th

Marinated organic kale & celeriac salad w/ roasted cherry tomatoes &
crispy pancetta, confit garlic & asiago vinaigrette

Red wine braised local beef brisket w/
roasted organic farro & wild SK mushroom pilaf

Calories chocolate orange torte