Monday Pasta & Wine Night

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

JANUARY 5th

Spiced local pork sausage, potato & Brussels sprout chiocciole pasta bake w/ béchamel, fresh cream & Gruyère crumb $28

Wine pairing : 2022 Pinot Noir, The Hatch – Kelowna, British Columbia

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*

JANUARY 7th FEATURE PIZZA

Lamb sausage & rapini pizza *house made lamb merguez, heirloom tomato sauce, sautéed rapini, fior di latte & house charmoula $25*

Thursday Prix Fixe Dinner Night

JANUARY 8th

Whipped chèvre brioche toast points
w/ maple roasted butternut squash

Calories tourtière w/ holiday sauce & house pickle,
baby greens salad w/ creamy chive & pink peppercorn dressing

Chocolate & orange custard trifle