

Monday Pasta & Wine Night

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

JULY 13th

*BC spot prawn & chiocciole pasta w/ prawn cream, garden herbs, green garlic & heirloom spinach,
roasted cherry tomatoes \$36*

Wine pairing: Vignobles Barreau, In-Fusion Rosé - 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 – cream roasted wild & cultivated mushrooms, house crème fraîche & arugula \$23

Prosciutto & arugula – heirloom tomato sauce, fior di latte, Parmigiano,
Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata – heirloom tomato sauce, beef sausage,
bacon & balsamic onions, fior di latte & fresh burrata \$26

JULY 15th FEATURE PIZZA

New Potato Pizza – house crème fraîche, 'Our Farm YXE' new potatoes,
sautéed Swiss chard & 'Pig & Pantry' bacon lardons, shaved pecorino \$24

Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

JULY 16th

*Garden greens w/ fresh radish & cucumber, green herb yogurt dressing,
crispy Beluga lentils & shaved Parmigiano*

*Grilled 'Farm One Forty' pork scallopini w/ browned walnut & tamari butter,
sautéed garden baby bok choy*

Mini ricotta cheesecake w/ honey poached local rhubarb