



Monday Pasta & Wine Night

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

JULY 20th

Grilled housemade lamb merguez sausage over marinated 'Farm One Forty' summer squash & Swiss Chard warm orzo salad, house charmoula \$32
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 22nd FEATURE PIZZA

Brisket & Chanterelle Pizza – braised 'Farm One Forty' beef brisket, sautéed first of the season wild SK chanterelles, heirloom tomato sauce, sweet onions, fior di latte & shaved Parmigiano \$26



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

JULY 23rd

Roasted local asparagus bisque w/ garden herb chutney

'Cool Springs Ranch' chicken & orzo bake w/
garden snow peas, summer squash & Swiss chard, Canadian fontina cheese

Raspberry & lemon bread pudding with local raspberry coulis & whipped cream