

Monday Pasta & Wine Night

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

AUGUST 24th

*Classic alfredo w/ handmade tagliatelle, roasted local fresh cut corn,
'Pig & Pantry' bacon lardons & shaved Parmigiano
Wine pairing: Cengelle Soave, Corte Mainente - Italy*

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

AUGUST 26th FEATURE PIZZA

Chanterelle Pizza – Parmigiano cream, 'Our Farm' sweet Jane onions,
sautéed wild SK chanterelle mushrooms & garlic scapes, garden herbs \$24

Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

AUGUST 27th

*Garden greens w/ julienne carrot, cucumber & radish,
white balsamic vinaigrette, wild rice croutons*

Classic beef bourguignon w/ herb potato purée

Fresh BC peach trifle