

Monday Pasta & Wine Night

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

OCTOBER 26th

'Pig & Pantry' ham, roasted artichoke & semi-dried tomato maltagliati w/
garden herbs, fresh cream & shaved Parmigiano \$26
Wine pairing: Sattlerhof, Sauvignon Blanc – Austria \$40

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

OCTOBER 28th FEATURE PIZZA

Heirloom squash & bacon pizza – 'Our Farm' delicata & red kuri squash, crème fraîche, 'Pig & Pantry'
bacon lardons & crumbled chèvre, arugula & pickled red onion salad \$25

Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

OCTOBER 29th

CLOSED