Monday Pasta & Wine Night

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

NOVEMBER 2nd

Baked mac & cheese w/ sauce soubise, four cheeses & 'Pig & Pantry' ham $26
Wine pairing: Southbrook, Cabernet Franc – Niagara-on-the-Lake, ON

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 fraiche & 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*

NOVEMBER 4th FEATURE PIZZA

Salami & Artichoke *– 'Okanagan Artisans' fennel salami, marinated artichoke hearts, heirloom tomato sauce, fior di latte & shaved CDN Pecorino cheese $25*

Thursday Prix Fixe Dinner Night

3 Course Dinner $35/pp

NOVEMBER 5th

Spice roasted local carrot soup w/ house crème fraiche

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Classic Coq au Vin w/ pommes purée

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Crème brûlée