



Bites

- Back Country Bread** 8
Dried fruits, seeds, maple pumpkin butter
- House Chips** 7
Lightly fried Kennebec potatoes, maldon salt
- Soup Kettle** 12
Seasonally inspired creations, grilled sourdough

Grazing

- Winter Greens** 15
Butter-leaf, preserved rhubarb vinaigrette, orange, Noble Meadows Farms goat cheese, poached pear, pumpkin seed brittle, pickled beetroot
- Add Salmon 8
Add Halibut 12
Add Beetroot Cake 6
- Wild Mushroom Ravioli** 14
Forrest mushroom parcels, cranberry chutney, butternut squash, sage chèvre
- Crispy Buttermilk Fried Chicken** 16
Maple bacon jam, lemon aioli, watercress
- French Fries & Gravy** 15
House cut Kennebec fries, roasted garlic, bone marrow gravy, Sylvan Star Gouda
- Sausage In A Skillet** 15
Wild game sausage link, blackstrap molasses beans, maple mustard, blueberry relish, Meadow chips

Trapper Boards

- Cheese** 22
Selection of fine Canadian cheeses
- Meat & Cheese** 36
Locally cured meats, fine cheeses, seafood, house preserves, seed crackers
- Add house bread 6
- Mason Jars From The Pantry** 21
Seafood rilette, chicken liver pate, beetroot mousse, pickled vegetables, house bread

Braising

- Stone Pot Cassoulet** 42 for two
Braised chicken thighs, game sausage, smoked tomato, carrot & beans
- Beef Short Rib** 38
Caramelized "Rangeland" short rib, horseradish potato puree, espresso molasses glaze
- Lamb Shank Redemption** 34
"Ewe Nique Farms" braised shank, sauce braisage, fingerling potato



Field & Stream

- Bison Lasagna** 29
"Carmen Creek" sirloin- rich tomato-merlot sauce, handmade pasta, "Fairwinds Farms" Sheep's milk cheeses, carrot top pistou & house greens
- Game Burger** 24
House ground bison, venison, wild boar, lamb, house bacon slab, maple aioli, butter leaf, smoked tomato relish, charred onion, potato brioche, kennebec fries, house greens
- Vegetable Wellington** 34
butternut squash, wild mushrooms, kale, lentils, quinoa, pastry, wild mushroom risotto, romesco sauce, parmesan, watercress
- Arctic Char** 36
"Nunavut" Fillet, cranberry-pumpkin seed crust, béarnaise, squash- crimini mushroom risotto
- For The Table**
- Den Cut Pommes Frites 9
Horseradish Potatoes 11
Today's Vegetables 12
Raw Spinach / Arugula 12
Merlot Demi 7
Vegan Demi 7

18% gratuities for tables of 6 or more

Buy a round for the kitchen: \$18

Please advise your server of any food allergies or dietary constrictions