

**Milk Buns**

Appleby Farms' cultured butter, smoked salt 10

**Grand Marais Birch Syrup Cured Trout**

puffed sago, fennel pollen, dill 15

**HyLife 4+ Pork Belly**

toasted almonds, crunchy bitz, XO, scallion 14

**Northern Waters Pickerel Fritter**

cucumber, gribiche 13

**Bison Tartare**

crisps, cured hen's yolk, truffle 20

**Goat Cheese & Greens**

burnt Bûcheron, local harvest greens,  
house mustard, spring dressing 13

**Ravioli**

foraged Manitoba mushrooms,  
Madeira cream, truffle 15

**Buratta**

pan bread, smoked first press canola, black olive, torn herbs 20

**40 day Dry Aged Rib Eye**

Harms Farm zucchini, tallow, black garlic jus 40

**50 Day Dry Aged Striploin**

carrot purée, hen of the woods mushrooms, Roquefort butter 43

**Smoked HyLife 4+ Porchetta**

"cracklin", birch mustard, gremolata vinaigrette 29

**Organic King Salmon**

quinoa, bitter greens, celery soubise, summer squash 29

**Watersong Farms Trout**

heirloom tomato varieties, radish greens 27

**Buttermilk Fried Chicken**

spiced pickled beans, new potato salad 26

**Roasted Heirloom Eggplant**

smoked romesco, crispy kale, mustard aioli 12

**Greenland Garden Tomatoes**

roasted, pickled, fresh,  
red mustard, crouton 12

**Carrot**

Grand Marais birch syrup,  
fromage blanc, Manitoba wild rice 13

**St. Anne's Beets**

ricotta salata, coriander, pickled strawberries, granola 14

Restaurant Chef  
Daniel Davyduke

Restaurant Manager  
Carly Durston

