

Lunch



N E X T

PONDEROSA MUSHROOM CHOWDER 9/15

lavosh crisp + truffle crème fraîche

TOGARASHI PICKEREL FILET TACOS 17

soft white corn tortilla + pear kohlrabi slaw
+ piquillo pepper gribiche + pickled red onion

CRISPY CALAMARI 17

buffalo sauce + celery + blue cheese dressing

MANITOBA CHICKEN LETTUCE WRAP 18

hoisin glazed chicken + raw cabbage + snap peas
+ coriander + tart plum + sesame seed crunch

TUNA POKE BOWL 26

rice noodles + sweet soy + ahi tuna + fresh avocado
+ sweet pickled cucumber + wakame + edamame beans

HAND MADE LOCAL PEROGIES 20

'Country Perogy Shop' perogies + bacon + crème fraîche + scallions

BUTTERMILK BRINED CHICKEN WINGS 19

choice of house made sauce:
buffalo, rye bbq, honey hot, sesame sweet soy, salt & pepper
with hand cut crudités

B I T E S

CHEF'S SELECTION OF MARINATED OLIVES 9

assorted cured Castelvetroano
+ cured black olives + herbs

HEIRLOOM CAULIFLOWER FRITTERS 12

spiced plum sauce + pistachio crunch

CHEFS CHARCUTERIE 21

house made lavosh + Manitoba pickles
+ seasonal accompaniments
Add Artisanal Cheese Selection 11

M A I N S

GRILLED CAB STEAK SANDWICH 26

pepper marinated flat iron steak
+ open faced + grilled garlic ciabatta
+ grainy mustard + pickled onion
+ local greens – or – fries

FISH & CHIPS 26

'CMBTC' beer battered Manitoba pickerel
+ crispy fries + classic tartar
+ cabbage slaw

SWEET POTATO GNOCCHI 14

ricotta salata + beurre noisette+ sage

PORTAGE & MAIN BURGER 21

fresh ground CAB patty + smoked gruyère
+ pork belly + 'Harms Farm' dill pickle
+ roasted garlic aioli + butter lettuce
+ 'City Bread' potato bun
+ local greens – or – fries

BUTTERMILK FRIED CHICKEN 21

dill potato salad + honey dill remoulade

BUTTER CHICKEN 21

scented basmati rice
+ coriander yogurt + grilled naan
+ poppadum + roasted cashew

VG CLUB 19

smoked turkey breast + crisp bacon
+ balsamic tomato + egg omelet
+ butter lettuce + avocado + bacon aioli
+ challah twist + local greens – or – fries

VEGAN WALNUT LENTIL BURGER 19

masala mustard sauce
+ caramelized onions
+ 'Harms Farm' mustard greens
+ onion frits
+ local greens - or - fries

F R E S H F R O M T H E G A R D E N

BEET CARPACCIO 14

'Non Such' beer mustard + candied walnuts + fromage blanc

BRUSSEL SPROUTS 13

clarified butter + manchego

SIGNATURE CHICKEN COBB SALAD 20

mixed leaves + avocado + chopped 'Nature's Farm' egg
+ VG pork belly + blue cheese crumble
+ roasted Manitoba chicken breast + roasted garlic vinaigrette

CAESAR SALAD 16

romaine hearts + torn bread croutons + shaved grana padano
+ VG pork belly + lemon roasted garlic dressing

TUNA NIÇOISE 25

seared tuna + fine beans + tomatoes + olives + fingerling potatoes
+ poached 'Nature's Farm' egg + sweet herb vinaigrette

SALAD ENHANCEMENTS

Catch Of The Day 15
Grilled Shrimp 14
Grilled Chicken 8

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.

Some menu items may be raw or undercooked or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.