



COMMENCE

[kə' mens]

MANITOBA HARVEST GRAIN MILK BUNS 10

cultured butter + sunflower seeds
+ pumpkin seeds + oats

CORN + PORK FRITTER 15

roasted + purée + smoked + powder

FOIE GRAS WHIP 20

onion jam + grilled bread

BISON TARTARE 20

potato skins + pickled yolk
+ 'Non Such' beer mustard

POTATO RAVIOLI 15

parsley + parmesan cream + green oil

SWEET POTATO GNOCCHI 14

ricotta salata + beurre noisette + sage

MAIN

[mān]

'NORTHERN MANITOBA' PICKEREL 29

onion broth + pumpkin + grilled scallions
+ garlic bitz

SUSTAINABLE SALMON 30

spinach purée + potatoes + braised celery

PORK BELLY CHOP 29

beet + carrot + parsnip crema+ natural jus

40 DAY RIB EYE 42

onion ring + black garlic jus
+ 'Non Such' beer mustard

55 DAY STRIP LOIN 45

bleu cheese hominy grits + natural jus + thyme

HALF CHICKEN 28

pont neuf potatoes + parsley vinaigrette + black truffle

VEGETABLE

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ROASTED CARROTS 13

maple + confit garlic + smoked yolk

BRUSSEL SPROUTS 13

clarified butter + manchego cheese + onion

BEET CARPACCIO 14

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

CAULIFLOWER 14

roasted + smoked canola oil + truffle

GLAZED BROCCOLINI 14

sunflower seeds + pork belly

*Ask us about our seasonally
inspired vegan menu*

*Interested in a custom
menu for your next visit?*

Our talented Culinary Team
will create a Chefs tasting menu
for you and your group for
any occasion.

Executive Chef
Tim Palmer

VG Chef
Daniel Davyduke

Restaurant Manager
Carly Durston

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.