

BAKED

 **BANNOCK 3**
Chef's butter

FIELDS

SOUP 8
Market inspired daily

GREENS 12
Arugula, poached rhubarb, strawberries, crushed hazelnuts, shaved celery, Kricklewood sunflower oil + white wine vinaigrette

RAVIOLI 23
Herb paned pasta, goat cheese + lemon filling, pea + spinach sauce, snow peas, roasted garlic oil

PASTA 22
House made cavatelli, zaatar roasted beets, sumac, pistachio, ricotta, mint

OCEANS

 **ARCTIC CHAR CRUDO 15**
Sliced Arctic char, grapefruit segments, radish, pickled ramps, Ungava gin compressed cucumber

 **OCTOPUS PAELLA 21**
Seared octopus, PEI mussels, Seed to Sausage chorizo, Arborio + wild rice, saffron stock, dulce

 **CRAB 16**
BC Red Rock crab + fava bean fricassee, pickled garlic scape, leeks, lobster butter

 **NICOISE 26**
Seared Albacore tuna, green beans, gem lettuce, 6 minute egg, Kalamata olives, cherry tomatoes, baby potatoes, anchovy + herb dressing

 **SEA SCALLOPS 32**
Seared sea scallops, roasted cauliflower, saffron aioli, sultana raisins, croutons, pine nuts, parsley



Recommended by the Vancouver Aquarium as ocean-friendly.

 We'll provide one meal to a youth in need through **Mealshare.**

BUTCHER

MTL SMOKED ELK ON BEAVER DOUGH 14

MTL smoked Elk Ranch elk brisket, fried dough with poppy seeds, house made ball park mustard, sauerkraut, gherkins



DUCK WINGS 16

Confit duck wings with black garlic + maple BBQ sauce, kohlrabi slaw



LAMB POUTINE 14

Braised Ontario lamb shoulder, rosemary jus, potato fondant, whipped curd

OPEN SKY CHICKEN COBB 25

Ferme Reveuse pulled chicken leg confit, Bleu Elisabeth cheese, avocado, 6 minute egg, double smoked bacon, cherry tomatoes, butter lettuce, red wine vinaigrette

PORK BELLY 22

Salt + sugar cured and roasted Nagano pork belly, Dominion City Brewing Company Two Flags IPA spicy glaze, spring ramp kimchi, cucumber, tempura bits, lettuce wraps

ONTARIO BURGER 22

Enright Cattle beef, Seed to Sausage bacon, aged Ontario cheddar, lettuce, tomato, Thousand Island dressing with chips or greens

STEAK 32

Seared hanger + chimichurri, roasted tomato + onion, Acorn Creek fresh tomatoes, oregano dusted mini potatoes

SHARING

DUCK FOR FOUR 75

Study of duck – roasted duck breast, smoked pastrami style duck breast, duck leg confit, fried duck wings, pickles, wilted bok choy, herbs, duck liver aioli, fresh bread

TRITIP FOR SIX 125

Stonehearth oven roasted Enright Cattle beef, roasted mini Yukons and brussels, oven roasted buttered carrots, creamed scallion + horseradish, Canadian merlot jus



We'll provide one meal to a youth in need through **Mealshare**.