

BREAD

 **BANNOCK 3**
Chef's butter

STARTERS

SOUP 8
Market inspired daily

GREENS 12
Asparagus, house spring mix, lemon + Kricklewood sunflower oil dressing, roasted pine nuts, fresh dill

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

 **CRAB CAKE 16**
BC Red Rock crab + butternut squash + vanilla crab cake, lobster butter sauce, lemon dressed greens

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

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

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**.



Recommended by the Vancouver Aquarium as ocean-friendly.