

TO BEGIN

- WOOD-FIRED FLATBREAD **V+O** 11  
Whipped olive oil, brown butter, sea salt
- BREADED FRIED OLIVES **V, GF** 12  
Roast garlic aioli
- ALBACORE TUNA CRUDO **GF** 22  
Chimichurri, nigella seed, crispy caper, garden herbs
- HOT SKILLET-SEARED NOVA SCOTIA BAY SCALLOPS **GF** 25  
Jerusalem artichoke crisps, pressed apple, pistachios, oyster cream vermouth velouté

FROM THE GARDEN

- SHAVED BRUSSELS SPROUTS **V, GF** 18  
Pecorino, pickled grapes, balsamic, spiced almonds
- HERB CAESAR SALAD **GFO** 22  
Romaine, endive, parmigiano, lemon zest, crispy pancetta

SHARED LARGE PLATES

- CAST IRON-SEARED ARCTIC CHAR **GF, DF** 35  
Hot potato salad, herb & watercress salad, lemon dressing
- ALBERTA LAMB RACK **GF, DF** 66  
Mustard & basil pistou, balsamic glaze, roast onion
- CURRY-SPICED ROAST CAULIFLOWER **GF, V+** 26  
Cashew tahini, lemon, pickled currant
- CHICKEN PARMESAN **GF** 32  
Pomodoro sauce, potato rosti, mozzarella

- ALBERTA BEEF & BISON MEATBALL **GF** 21  
Burrata, tomato, basil, arugula, cheddar crisp
- TRUFFLE FRIES **V+O** 16  
Kennebec potatoes, rosemary, sea salt, parmesan fluff
- CHARCUTERIE 25  
Local artisanal charcuterie meats, house pickles, grilled bread, Basecamp mustard + Our featured cheese 7

- TOMATO & BURRATA **V, GF** 21  
Pistachio-miso pesto, baby basil, cured egg
- WOOD-FIRED HEIRLOOM CARROTS **V, GF** 16  
Whipped ricotta, honey & nut

- GRASS-FED SPRING CREEK STRIPLOIN **GF** 60  
Herbed chimichurri
- SMASH BURGER 25  
Potato bun, bacon-onion jam, lettuce, smoked cheddar, served with potato fries
- THE FIRE OVENWICH 18  
Ciabatta bun, pioneer coppa ham, basil, goat cheese, garlic-cranberry spread, served with herb salad
- CHEF'S SEASONAL SIDES  
Ask your server

FROM THE FORNO

- THE MONDO **V** 21  
Garlic oil, aged manchego + mozzarella, side of hot honey
- MARGHERITA **V** 24  
Heirloom tomato, prairie mozzarella, baby basil
- FORAGED MUSHROOM **V** 26  
Garlic cream, thyme, Fairwinds goat cheese
- ALBERTA PEPPERONI 27  
Tomato, fior di latte, roasted peppers, chili oil
- SOPPRESSATA 28  
Calabrian chili, honey, ricotta salata
- THE HOWLER 29  
Pork sausage, mushroom, sweet onion, mozzarella
- + Substitute for GF cauliflower crust 4  
+ Substitute for vegan cheese 3

FRESH PASTA

- BUCATINI CACIO E PEPE **V** 21  
Single origin black peppercorn, pecorino cheese
- GNOCCO SARDO 29  
Duck confit, wild mushroom cream sauce, crisp sage
- PAPPARDELLE 24  
Slow cooked beef bolognese, Parmesan Reggiano, garlic toast



Our pasta is prepared fresh each day, expertly made in partnership with Canmore Pasta Co.

All menu items are sourced using local & sustainable ingredients where possible.

20% gratuity automatically applied to parties of 6 or more.

GF gluten free DF dairy free O option V vegetarian V+ vegan