



DINNER

STARTERS

WILD MUSHROOM SOUP <i>GFO</i> 🍷🌱	16
parmesan focaccia, wild mushroom, crème fraîche, truffle oil	
HEIRLOOM TOMATOES 🍷	21
gooseberry, pickled shallot, marinated buffalo curd, elderberry vinaigrette	
NORDIC CARPACCIO 🍷	23
juniper-cured Albertan beef, anchovy emulsion, pickled chanterelle, crispy caper, grana padano	
HAIDA GWAII ALBACORE TUNA 🍷🌱	25
Himalayan pink salt cured, nori emulsion, sesame, pickled seaweed	
PAN SEARED SCALLOPS 🍷🌱🐚	26
green pea purée, passionfruit gel, baby watercress, herb oil	

MAINS

ROASTED HERITAGE CARROT GRATIN 🍷🌱	24
orange ricotta, pine nuts, carrot purée	
PEI STEAMED MUSSELS <i>GFO</i> 🍷🐚🌱	32
white wine, fennel, dill, toasted focaccia	
ATLANTIC SALMON 🍷	36
bonito chowder, young cucumber, dill, herb oil	
WOOD ROASTED QUÉBEC WILD BOAR 🍷	38
celeriac remoulade, poached pear, sesame crusted, crispy garlic	
ALBERTA BEEF BURGER <i>GFO</i> 🍷🌱🐚	26 5
5oz AAA Albertan beef, pork XO, applewood smoked cheddar, pickle, lettuce, BBQ sauce, garlic emulsion, fries	
32 DAY DRY-AGED CAB ALBERTA RIBEYE	64
14 oz pan-seared Alberta beef, coal jus, bone marrow, charred artisan romaine	

🌱 = Contains Gluten 🍷 = Contains Dairy 🐚 = Contains Shellfish
🥚 = Contains Eggs 🌰 = Contains Nuts 🌿 = Vegan

Please inform your server of any allergies. While we take every precaution, we cannot guarantee a completely allergen-free environment.

AUTOMATIC 20% GRATUITY FOR PARTIES OF 6 OR MORE

WOOD-FIRED PIZZA

sourdough crust, slow-fermented 24 hours
CAULIFLOWER CRUST 4 | VEGAN CHEESE 3

WILD MUSHROOM 🍷🌱🐚	28
garlic emulsion, wild mushroom, mozzarella, goat cheese, chive	
HEIRLOOM TOMATO 🍷🌱	24
heirloom tomato sauce, buffalo curd, basil	
SPICY ALBERTAN PEPPERONI 🍷🌱	28
heirloom tomato sauce, fermented chili, pickled fennel, wild honey	
PROSCIUTTO & FIG 🍷🌱	32
garlic emulsion, prosciutto, fig compote, goat cheese, arugula, chili oil	

SIDES / SHARES

BREAD & BUTTER 🍷🌱	14
sourdough focaccia, lemon flatbread, whipped yeast butter	
TRUFFLE FRIES 🍷	16
grana padano, chives, garlic emulsion	
CHARRED BROCCOLINI 🍷	15
brown butter, lemon, dill	
GREEN SALAD 🌿	14
apple, Belgian endive, young cucumber, sweet basil vinaigrette	
CLASSIC CAESAR <i>GFO</i> 🍷🌱	16
artisan romaine, bacon, rye crouton, grana padano	
POMMES PURÉE 🍷	14
crème fraîche, chive	

DESSERT

STRAWBERRY & ELDERFLOWER FOOL 🍷🐚	14
strawberry compote, elderflower, chantilly cream, meringue	
CHOCOLATE TORTE 🍷🐚	16
dark chocolate, mandarin orange compote	
APPLE & RHUBARB CRISP 🍷	16
apple and rhubarb compote, oat crisp, vanilla frozen Skyr, apple powder	