

Appetizers

Olives | 11

olives, kopanisti, citrus zest gastrique

Lupin Bean Hummus | 14

hummus, za'atar, olives, parsley, tapioca naan bread

Calamari | 15

calamari, garlic, chili, lemon, kimchi tzatziki

Tuna Crudo | 21

yellowfin tuna, sumac buttermilk, nori powder, japanese mayo, candied red chilis, mint

Tartare Wagyu | 21

wagyu beef, sesame oil, mushroom fins, horseradish, cured egg yolk, potato chipper

Onion Rings | 12

vidalia onions, burnt onion aioli

Shrimp & Grits | 24

shrimp, chili parsley rub, lime, grits, red eye gravy

Duck Poutine | 17

fries, duck confit, swiss chard, montreal curds, bbq authentic quebec gravy

Taco Al Pasto | 19

pork shoulder, grilled pineapple, onion, cilantro, salsa verde, avocado yogurt, corn tortilla [3]

Wings | 18

1lb chicken wings, yuzu ranch choice of: salt & pepper, honey garlic, bbq, hot, suicide

Chips & Dip | 10

house chips, burnt onion aioli

Salads

Grilled Caesar | 14

grilled baby gem lettuce, bacon, parmesan, herb garlic croutons, anchovy lemon dressing

Niçoise | 22

yellowfin tuna, gem lettuce, root chips, charred green beans, white beans, radishes, roasted potatoes, grated egg, olive tapenade vinaigrette

Big Salad | 15

mixed greens, pickled red onion, cucumber, carrot, tomato, green goddess dressing

Proteins:

grilled chicken | 7

crispy chicken | 8

prawns | 8

steak | 12

salmon | 12

Sandwiches

with fries or salad

Burger | 22

6oz wagyu patty, burnt onion aioli, aged cheddar, bacon, lettuce, onion, tomato, pickles

Spicy Fried Chicken | 21

fried chicken breast, house hot sauce, jalapeno mayo, pickles, coleslaw

Steak Frites | 24

5 oz AAA alberta beef, compound butter, onion ring, garlic crostini

Garden | 17

in-house vegan patty, lettuce, tomato, pickles, onion, tomato mint jam

Taco Al Pasto | 19

pork shoulder, grilled pineapple, onion, cilantro, salsa verde, avocado yogurt, corn tortilla [2]

Table Shares

Brussel Sprouts | 14

brussel sprouts, burnt ancho mayo, agave mint syrup, apple wood cheddar

Roasted Potatoes/Egg | 15

little potatoes, chimichurri, crispy onion, burnt onion aioli, poached egg

Charcuterie | 29

cheese, cured meat, berry compote, pickled veggies, mustard

Mains

Fish & Chips | 28

battered cod, fries, slaw, kimchi tartar sauce

Salmon | 30

salmon, miso bok choy, roasted baby potatoes, lemongrass, bonito, nori lobster bisque, creme fraiche, chirvel oil, black tobiko

NY Steak | 35

8oz california cut striploin, roasted parsnips, carrots, rosemary thyme butter, potato hay, demi-glace

Desserts

Creme Brulee | 9

creme brulee, fresh berries

Chocolate Cake | 12

chocolate fallen tort, crème anglaise, chantilly, berries

Cinnamon Sugar Beignet | 10

beignet, sugar, cinnamon, creme anglaise, chocolate sauce

