



Small Plates

Sautéed Button Mushrooms 14 **V**

Garlic, Shallot, Butter, Herbs, White Wine

Fried Halloumi 15 **GF**

Arugula, House Pesto, Pickled Onions, Red Wine
Gastric

Red Beet Hummus 16 **V**

Confit Garlic, Red Beets, Tahini, Flatbread

Cauliflower Steak 16 **GF V**

Arugula, House hot sauce, Tahini, House Pickles

Veggie Pakora 17 **GF V**

Onion, Spinach, Cauliflower, Potato,
Housemade Mango Chutney

Oven Baked FlatBread 17 **V**

Pesto, Baby Tomato, Arugula, Pickled Onions,
Balsamic glaze

Add goat cheese 2.5 | Add Charcuterie 2.5

Baked Feta 18

Confit Garlic, Onion, Tomato, Herbs, Baguette
and Crostini

Duck Wings 22 **GF**

Brome Lake Duck Wings, choice of:

House Hot Sauce | Teriyaki | Salt & Pepper

House Spinach Salad 17.5 **GF V**

Spinach, Baby Tomato, Pickled Onions, Carrots,
Sweet Garlic Vinaigrette
Add Goat Cheese 2.5

Greek Salad 18.5 **GF**

Bell Pepper, Red Onions, Tomatoes, Cucumber,
Kalamata Olives, Feta, Pesto Vinaigrette

Charcuterie

Combo Board 46

Chef's Selection of Fine Cheeses and Charcuterie

Charcuterie 39

Chef's Selection of local and Imported Charcuterie
meats

Cheese Board 36

Chef's Selection of Fine local and Italian Cheeses

Vegan Board 35

Chef's Housemade Nut & Seed Cheeses and Pates

Our menu items are designed to be family style shared plates and will arrive as ready

V Vegan | GF GlutenFree





Larger Plates

Falafel Burger 25 **V**

House Made Falafel, Creamy Garlic Lemon Aioli, Arugula, Tomato, Pickled Onion
With Fries or House Salad

Shawarma Plate 26 **GF**

Marinated Boneless Chicken Thigh, House-made Hummus, Hot Sauce, Pickles, Slaw, Flatbread
With Fries or House Salad

Grilled 5oz Steak Sandwich 27

Open Faced French Baguette, Chive & Dijon Crème, Arugula, Red Wine Gastric, Crispy Shallot
With Fries or House Salad

Baked Eggplant 30 **V GF**

Eggplant, Hummus Base, Stuffed With Chickpea Hash, Mushroom, Bell Pepper, Onion, Confit Garlic & Pesto Vinaigrette

Seared Duck Breast 37

Brome Lake Duck Breast, Apple Cider & Cumin Glaze, Cous Cous, Seasonal Vegetables

Hokkaido Scallop Orzo 39

Butter Seared Scallops, Orzo Pasta, Bell Pepper, Onion, Garlic, Zucchini, Parmesan, Fresh Herbs, Crispy Prosciutto

Designed & Made by Chef Stephon McGovern

Dessert

All desserts are rotating flavours, ask for today's options

Creme Brulee 12

HouseMade Sorbet 12

Rotating Chef's Special 14

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