



À la Carte

STARTERS

POPCORN (\$12) – Heirloom Corn / Truffle Oil / Almost Burnt Caramel

BLACK WALNUT GREEN SALAD (\$16) – Fresh Greens / Red Onions/ Le Bocké / Walnuts

TARTARE (\$24) - Bison or Beet / 64° Egg / Flax Tuile / Horse Radish / Watercress

ELK ONION SOUP (\$19) - Neck Broth / Allium / Sourdough / Gruyère

SQUASH SOUP (\$18) - Butternut / Vadouvan / Crème Fraîche / Wild Rice

BREAD SERVICE (\$9) - House Made Country Loaf & Bannock / Cultured Butter / Charcoal Salt

ENTREES

PORK BELLY SANDWICH (\$21) - English Muffin / Porchetta / Bib Lettuce/ Tomato / Sauce Fine Herbs

OTTAWA SMOKED MEAT SANDWICH (\$24) - Fennel Loaf / Rib Eye / Swiss Cheese / Dijon

BRIE & PEAR MELT (\$19) - Ciabatta / Arugula/ Dijon / Pickled Red Onion

WAGYU BURGER (\$26) - Brioche / Dijonaise / Maple Bacon / Mustard Pickle / Fiddle Head

BRAISED SHORT RIB (\$37) - Parsnip / Carrot / Black Lentils / Truffle / Jus

PUMPKIN SCARPANOCC (\$29) - Boursin Creme / Pepita Pesto / Parmesan / Chives

DESSERTS

APPLE TURNOVER & CARAMEL CREAM (\$13)

BUTTER TART & HAY ICE CREAM (\$13)

(Service Included)

