

D I N N E R

5pm - 9pm

we are a gluten-free friendly establishment

SMALL

house pickles & ferments	9
la ruelle bakery baguette oil & balsamic	8
applewood smoked olives toasted cashews, balsamic	10

APPETIZER

crispy brussels sprouts kimchi sweet chili, goat cheese, shaved almonds	17
lemon salt fried calamari tequila candied salmon, preserved lemon, curry aioli, cilantro	18
smoked duck wings demi-glaze, cashew, cilantro	20
pitchfork poutine handcut fries & cheese curd with duck gravy or vegan miso gravy	18

MAIN

steak frites 6oz tenderloin, roasted farm vegetables, demi-glaze, handcut fries, garlic aioli	47
miso cured sablefish swiss chard, confit mushroom, confit baby potato, yam purée, yuzu, tamari	35
braised duck salad chard, smoked cherry tomato, apple, goat cheese, pepitas, pickled shallot, beet, quinoa, yam purée, pomegranate molasses	34
garden gnocchi kale & goat cheese pesto, fresh basil, roasted farm vegetables, balsamic	29
the pitchfork burger elk & beef, kimchi slaw, tamari glazed bacon, goat cheese, crispy fried onions, garlic aioli, la ruelle bakery sourdough challa bun	25
handcut fries or salad	29
poutine	33
add side of house ketchup	2
mushroom burger house mushroom black bean patty, kale goat cheese pesto, mesclun greens, roma tomato, pickled onion, la ruelle bakery sourdough challa bun	22
handcut fries or salad	26
poutine	30
add side of house ketchup	2

CATCH OF THE DAY

seared rare ahi tuna grilled broccolini & potatoes, smoked tomato & saffron, cilantro	37
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SIDE

house made ketchup	2
house made garlic aioli	2
duck gravy	4
vegan miso gravy	3.5
side sautéed mushrooms	5
side salad	8
side handcut fries	
small	6
large	10
side roasted farm vegetables	13
buy the kitchen a beer	3

