DINNER

5pm - 9pm

we are a gluten-free friendly establishment

applewood smoked olives toasted cashews, balsamic

la ruelle bakery baguette oil & balsamic

9

10

8

SMALL

house pickles & ferments

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-glace, cashew, cilantro	20
pitchfork poutine handcut fries & cheese curd with duck gravy or vegan miso gravy	18
salt spring island mussels & clams garlic, shallot, dill, white wine, preserved lemon, baguette add side of handcut fries	20
MAIN	

MAIN		
steak frites 6oz tenderloin, roasted farm vegetables, handcut fries, demi-glace, garlic aioli	47	
braised duck leg salad kale, smoked cherry tomato, app goat cheese, pepitas, pickled shallot, beet, quinoa, yam purée, pomegranate molasses	ole, 34	
miso cured sablefish ginger sautéed kale, confit mushroom, root chip, confit baby potato, yam purée, yuzu, tamari 35		
garden gnocchi kale & goat cheese pesto, fresh basil, garden vegetables, balsamic	29	

mushroom burger house mushroom black bean patty, kale goat cheese pesto, mesclun greens, roma tomato, pickled onion, la ruelle bakery sourdough challa bun handcut fries or salad 26 poutine 30 add side of house ketchup 2

the pitchfork burger elk & beef, kimchi slaw, tamari glazed bacon, goat cheese, crispy fried onions, garlic aioli, la ruelle

29

25

35

33

poutine

pan seared trout grilled farm beans, cherry tomato, pesto risotto, preserved lemon

demi-glace

CATCH OF THE DAY

bakery sourdough challa bun

handcut fries or salad

add side of house ketchup

BUTCHER'S	CUT
bison short rib	espresso dry rubbed & smoked, grilled carrot,

patty pan squash, bacon brie beignet, asparagus relish,

duck gravy 4 vegan miso gravy 3.5

side sautéed mushrooms 5

SIDE
house made ketchup 2
house made garlic aioli 2

side salad 8
side handcut fries
small 6 large 10
side roasted farm vegetables 13
buy the kitchen a beer 3

