

DINNER

5pm - 9pm

we are a gluten-free friendly establishment

SMALL

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

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 jus or vegan miso gravy	18

MAIN

steak frites	6oz grilled flat iron, roasted farm vegetables, handcut fries, demi-glaze, garlic aioli	37
braised duck leg salad	kale, smoked cherry tomato, kohlrabi, goat cheese, pepitas, pickled shallot, beet, quinoa, yam purée, pomegranate molasses	34
miso cured sablefish	ginger sautéed kale, confit mushroom, root chip, confit baby potato, yam purée, yuzu, tamari	35
garden gnocchi	romesco, arugula, pickled beet, kale goat cheese pesto, root chips, balsamic, smoked paprika	29
the pitchfork burger	venison & 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	
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	

CATCH OF THE DAY

pan seared trout	grilled broccolini, bacon & herb beignet, cauliflower purée, caper brown butter	32
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BUTCHER'S CUT

smoked bison short rib	marinated grilled zucchini, beet, cherry tomato, rosti, blueberry demi-glaze	45
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SIDE

house made ketchup	2
house made garlic aioli	2
duck jus 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

