

DINNER

5pm - 9pm

we are a gluten-free friendly establishment

SMALL

house pickled & fermented vegetables	9
applewood smoked olives toasted cashews, balsamic	10
la ruelle bakery half sourdough baguette oil & balsamic	8

APPETIZER

mushroom parfait blackberry balsamic, walnuts, crostini	20
brussels sprouts kimchi sweet chili, goat cheese, nuts	17
lemon salt fried calamari tequila candied salmon, preserved lemon, curry aioli, cilantro	18
pitchfork poutine handcut fries & cheese curd with duck gravy or vegan miso gravy	18
smoked duck wings demi-glance, cashew, cilantro	20
salt spring island mussels & clams garlic, shallot, white wine, preserved lemon	23
add a side of handcut fries	5

MAIN

6oz tenderloin steak frites roasted farm vegetables, demi-glance, handcut fries, side garlic aioli or house ketchup	49
miso cured sablefish grilled kale, confit mushroom, confit baby potato, yam purée, tamari	37
braised duck leg pickled beet, grilled potato, kale, carrot garlic purée, pepitas, demi-glance	38
butternut squash risotto wild mushroom, cherry tomato, grilled kale, walnut, goat cheese, waffle chips	29
the forager elk & beef patty, maple rosemary bacon, blackberry preserve, puffed quinoa onion ring, porcini aioli, goat cheese mousse, la ruelle bakery sourdough challa bun	
solo	22
handcut fries or salad	26
poutine	28
fries come with side garlic aioli or sub house ketchup	
mushroom burger house mushroom black bean patty, kale goat cheese pesto, mesclun greens, roma tomato, pickled onion, la ruelle bakery sourdough challa bun	
solo	20
handcut fries or salad	24
poutine	26
fries come with side garlic aioli or sub house ketchup	

CATCH OF THE DAY

pan seared trout brussels sprouts, pickled shallots, chorizo & orange beignet, butternut squash puree, brown butter	35
--	----

SIDE

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

