

D I N N E R

we are a gluten-free friendly establishment

SMALL

house pickles & ferments	9
applewood smoked olives toasted cashews, oil, balsamic	10
la ruelle bakery sourdough baguette oil, balsamic	7

APPETIZER

crispy brussels sprouts kim-chi sweet chili, goat cheese, shaved almonds	17
lemon salt fried calamari tequila smoked salmon, preserved lemon, curry aioli, cilantro	18
pitchfork poutine handcut fries & cheese curd with duck jus or vegan miso gravy add sautéed mushrooms 5	18
smoked duck wings demi-glance, cashew, cilantro	20

MAIN

steak frites 6oz grilled flat iron, roasted farm vegetables, handcut fries, demi-glance, garlic aioli	37
braised duck leg pickled beet, kale, potato pavé, parsnip purée, demi-glance	35
miso cured sablefish ginger bok choy, confit mushroom, handcut root chip, confit baby potato, yam purée, yuzu, soy	35
garden gnocchi kale goat cheese pesto, arugula, pickled beet, garden vegetable, root chips, balsamic, smoked paprika	29
the pitchfork burger venison & beef, kim-chi slaw, tamari glazed bacon, goat cheese, crispy pickled onions, black garlic aioli, la ruelle bakery sourdough challa bun handcut fries or salad 28 poutine 29	25
mushroom burger house mushroom black bean patty, kale goat cheese pesto, mesclun greens, roma, pickled onion, la ruelle bakery sourdough challa bun handcut fries or salad 23 poutine 24	20

CATCH OF THE DAY

pan seared sea bass cherry tomato, garlic scape, asparagus, smoked cauliflower purée, bacon herb beignet, balsamic reduction, demi-glance	35
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SIDE

house made garlic aioli	1
duck jus	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

