

# BREAKFAST

## Jars

### SUMMIT PARFAIT | V, GFP

Vanilla Yogurt, Haskaps, Honey Granola, Mulberries

\$11

### OVERNIGHT OATS | V

Wild Berries, Oat Milk, Vanilla Yogurt, Hemp Seeds, Fireweed Honey

\$11

### COCOTTE | GF

Soft Poached Egg, Wild Boar Bacon, Hollandaise, Wild Mushrooms

\$14

## Plates

### ONE TIME | DF

Sparks' Eggs, Bacon, Maple Bison Sausage, Shredded Potato, Campfire Beans, Multigrain Toast

\$18

### AVOCADO TOAST | OW, GFP

Poached Egg, Sourdough, Smoked Trout, Red Onion Marmalade, Farmer's Cheese, Capers

\$17

### GAME HASH | GF, DF

Bison, Wild Boar Bacon, Two Poached Hutterite Eggs, Shredded Potato, Game Jus

\$20

### FUNGI | GF, V

Croissant, Scrambled Eggs, Chanterelle Mushrooms, Chives, Alberta Truffle Gouda

\$18

### GRITS | GF

Cheddar Grits, Fried Egg, Smoked Farmer's Sausage, Grilled Scallions

\$16

### BENEDICT

Crumpet, Two Poached Sparks' Eggs, House Bacon, Hollandaise

\$17

### THE "OB"

Two Sparks' Eggs (any style), Smoked Bacon or Farmer's Sausage, Sautéed Mushrooms, Toast

\$14

## Sides

Multigrain or Sourdough Toast	\$3
Farmer's or Maple Bison Sausage	\$4
One Egg	\$3
Croissant	\$3
Bacon	\$4
Hollandaise	\$3
Shredded Potatoes	\$3
Muffin	\$3

DF | Dairy Free   GF | Gluten Free   GFP | Gluten Free Possible   V | Vegetarian  
VP | Vegetarian Possible   VE | Vegan   OW | Ocean Wise Recommended

# BREAKFAST

# DINNER

## Small Plates

### **SOURDOUGH**

Maple and Miso Butter

**\$10**

### **SOUP KETTLE**

Ask the Team

**\$9**

### **BEEF TARTAR, GFP**

Fried Dauphinoise, House Mustard, Root Chip

**\$20**

### **PARSNIP, V**

Roasted, Creamed, Filbert, Feta, Radish Greens

**\$14**

### **CRISPY BRUSSELS, DF, GFP**

Sherry Vinegar, Maple, Miso, Boar Belly, Kale Chip

**\$12**

### **CORN RIBS, V**

Black Garlic Aioli, Truffle Gouda, Green Onion

**\$16**

### **CHEF POTATOES, GF**

Dauphinoise, Smoked Tomato Aioli

**\$14**

### **SQUASH, VE**

Miso, Pepitas, Winter Greens

**\$14**

### **COUNTRY PÂTÉ, GFP**

Peach Relish, Local Pork, Duck, Maple Vinegar, Crispy Cracker

**\$15**

## Shared Plates

### **BISON TOMAHAWK, GFP**

Fried Mushroom, Truffle Honey, Dandelion Chimichurri

**\$135**

### **TROUT, GF, OW**

Fiddlehead Sauce Vierge, Canadian Wild Rice, Meyer Lemon, Herb Bouquet

**\$65**

## Mains

### **PRESSED BEEF CHEEK, GFP**

Taber Corn Grits, Winter Leeks, Pickled Mustard Seed

**\$32**

### **DUCK, GF**

Smoked Breast, Confit, Celeriac Purée, Beluga Lentils, Burnt Cranberry

**\$38**

### **PORK BELLY**

Turnip, Crispy Potato, Kale Chips, House Mustard, Braising Jus

**\$30**

### **MUSHROOM AND LENTIL FARCIE, V**

Smoked Parsnip, Roasted Squash, Winter Greens, Savoy Cabbage

**\$26**

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# DINNER