

To Start

Daily Oysters *MP*
Mignonette, Horseradish

Shishito Peppers 8.00
Furikake Seasoning, Yuzu Mayo

Gull Valley Tomato Salad 15.00
Buffalo Mozzarella, Tomato Pesto, Pickled Onions, Basil

Beet Salad 13.00
Goat Cheese, Pine Nuts, Kale, Mint, Vincotto

Steak Tartare 18.50
Capers, Shallot, Mustard, Potato Chips, Quail Yolk

Pork Belly Buns (3) 14.00
Sriracha Mayo, Hoisin, Watercress, Pickled Vegetables, Cucumber

Fresh Bread

House Sourdough Made With Artisanal Wheatgrains

Small 2.00
Large 4.00

Charcuterie

Bresoala (50 g) 8.60
Prosciutto (50 g) 6.95
Mortadella (50 g) 6.85
Gypsy Salami (50 g) 6.50
Genoa (50 g) 6.50
House Pastrami (50g) 7.50
Landjaeger (50 g) 5.50
Foie Gras Torchon (30 g) 7.00
Rabbit Rilette (60 g) 8.00
House Kielbasa (50g) 7.00

Cheeses

Black Bomber Cheddar (40 g) 7.25
Brie Cendre Des Pres (40 g) 6.55
Kalbach Gruyere (40 g) 7.25
Josef (40 g) 6.75
Grey Owl (40 g) 6.50
Port Salut (40 g) 5.75
Bleu Benedictine (40 g) 6.50
Manchego (40 g) 6.50
Goat Gouda (40 g) 6.00
Old Grizzly (40 g) 7.00

Pickles, etc.

Rainbow Carrot 3.75
Curry Cauliflower 4.25
Crunchy Celery 3.75
Spicy Green Bean 4.50
Chili Olives 5.50
Dill Pickle 3.50

To Share

Buttered Eggplant  16.00
Paneer, Chick Pea, Popadum, Cucumber Raita

Roasted Cauliflower 16.50
Romesco, Beluga Lentils, Hazelnuts, Raisins

Pea Risotto 19.00
Crab Meat, Pickled Ramps, Creme Fraiche

Seafood Cioppino 25.00
Scallop, Clam, Mussel, Shrimp, Calamari, Saffron-Tomato Broth

Pizza

Margherita 13.00
San Marzano Tomato Sauce, Basil, Fiore Di Latte

Salty Pig 14.00
Soppresata, Genoa, Cheese Blend, San Marzano Tomatoes

Forest Floor 14.00
Beech Mushrooms, Truffle, Arugula, Housemade Ricotta

Entrees

Poached Halibut  33.00
Popcorn Puree, Sea Beans, Celery Root Remoulade

Chicken Breast 25.00
Asparagus, Brussel Sprouts, Chicory, Baconnaise

Alberta Tenderloin 35.00
Garlic Potato Puree, Ratatouille, Puffed Beef Tendon

Bear & The Flower Pork Chop 29.00
Truffled Sunchoke, Apple, Mustard

Lamb Shoulder 29.00
Red Pepper Tagine, Apricot, Quinoa, Almond, Lemon Preserve

Dry-Aged Ribeye Steak 39.00
12 oz., Duck Fat Potato Salad, Beech Mushrooms

Sides

Duck Fat Potato Salad
Brussel Sprouts
Green Beans
Ratatouille
Fries

5.00 Each

Before Placing Your Order Please inform your server if a person in your party has a food allergy or dietary restriction. Our kitchen contains wheat, egg, dairy, nuts, soy, pork, fish & shellfish.

Proudly Serving Q Water In an effort to reduce our carbon footprint & support charity, all are welcome to our unlimited filtered still or sparkling water at the cost of \$1 per guest. Partial proceeds of QWater sales will be donated to MealShare, a local foundation. Thank you.

Mealshare  \$1 from each dish sold will be donated to help feed someone in need.

DINNER

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