

LUNCH MENU

MONDAY TO FRIDAY
11 AM TO 3 PM

SOUP OF THE MOMENT | 8

PLOUGHMAN'S LUNCH | 17

cured meats, cheeses, house sourdough bread, pickles, mustard, egg

FALAFEL SALAD | 16 VG

kale, citrus lentil du puy falafel, quinoa, roasted cauliflower, roast carrots, teardrop peppers, shallots, cucumber, chardonnay vinaigrette

CAESAR SALAD | 13

romaine, anchovy, bacon, fried capers, sourdough croûton, parmesan

SFORMATO | 14

italian egg souffle, tomato jam, basil, fior di latte, citrus frisee salad

PAD NOT THAI | 16 VG

vermicelli rice noodles, fried tofu, fermented bean sprouts, daikon, carrot, tempura avocado, fennel frond oil, pickled chilies, cilantro, miso broth

RICE BOWL | 16.5 VG

sesame crusted japanese rice, bok choy, cucumber, carrot, daikon radish, togarashi ajitsuke tamago, coconut milk reduction, teriyaki glaze

SIDES

French Fries	4.5
Sweet Potato Fries	6
Side Caesar	5.5

ADD ONS

Sunny Side Quail Egg	1.5
3 - B.C. Spot Prawns	6.5
Seared Sesame Ahi Tuna	6
Chicken Breast	5.5
Alder Wood Smoked Brisket	6

ALDER WOOD HOUSE-SMOKED

BEEF BRISKET | 17

espresso mop sauce, cornbread, pickles, fried mac'n'cheese

45-DAY DRY AGED RIB-EYE BURGER | 17

sesame baked bun, in-house ground rib-eye, lime aioli, frisee lettuce, heirloom tomato, french fries

FRENCH ONION BURGER | 20

sesame baked bun, 45-day dry aged ground rib-eye, garlic bacon aioli, frisee lettuce, heirloom tomato, caramelized thyme onions, raclette, french fries

CRISPY MAPLE SMOKED CHIPOTLE

CHICKEN BURGER | 16

sesame baked bun, lime aioli, butter-leaf lettuce, heirloom tomato, crisp sweet onion ring, avocado, french fries

MARGHERITA FLATBREAD | 15

garlic butter, san marzano tomato, fior de latte, basil

PORK BELLY STEAMED BUNS | 16

carrot, daikon radish, pickled pear, cucumber, ginger, chives, sweet oyster sauce, french fries

COFFEE & TEA

Coffee / Decaf	3
Americana	4
Espresso	4
Macchiato	4.5
Latte	4.5
Cappuccino	4.5
Flat White	4.5
Cafe au Lait	4.5
Assorted Tea	3.5
London Fog	4.5
Scone & Any Coffee or Tea	6



boocha
KOMBUCHA HANDCRAFTED IN YEG

Boocha is Edmonton's first locally brewed Kombucha, crafted in the historic Starlite Room

**330ml
BOTTLE**
5.5

Peach Boocha
Lavender Boocha
Snozzberry Boocha
Cherry Boocha

