

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

GULL VALLEY TOMATO SALAD | 16

fior de latte, tomato pesto, basil, vincotto

HOUSE SALAD | 13

carrot, cucumber, sweet peppers, apple quinoa, arugula, spinach, lemongrass vinaigrette

CAESAR SALAD | 13

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

DUCK MAC & CHEESE | 17

bechamel, seranos, herb panko crumbs, confit duck, pepperoncini

POKE BOWL | 11

carrot, cucumber, radish, avocado, cilantro, seaweed salad, togarashi ginger mayo, citrus soy, pickled fennel, crispy fried onion

EGGPLANT | 18

red curry, chickpeas, bhel puri salsa paneer, popadum

ALL SANDWICHES, BURGERS, BUNS ARE SERVED WITH HOUSE FRENCH FRIES

sub caesar | 1.5

sub sweet potato fries | 2

HOUSE-SMOKED BEEF BRISKET

SANDWICH | 17

BBQ sauce, dijon mustard, rye bread, pickled brussel sprouts

HOUSE BRISKET BURGER | 18

cheddar, bacon jam, butter lettuce, tomato garlic aioli, brioche bun

NASHVILLE CHICKEN BURGER | 17

avocado aioli, butter pickles, slaw, brioche bun

PORK BELLY BUNS | 16

house made bao, sriracha-kimchi aioli, hoisin, pickled vegetable, cucumber, watercress

SIDES

House French Fries	5
Sweet Potato Fries	6
Side Green Salad	4.5
Side Caesar	5.5

ADD ONS

Cajun Prawns	7
Chicken Thigh	5
Tuna Sashimi	8
Chicken Breast	7

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

&
27

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

