

FARMHOUSE BISTRO

APPETIZERS

🌿 **HUMMUS ... 12**

*Roasted garlic / sun-dried tomato / pistachio /
fresh-made naan bread*

🌿 **WHIPPED GOAT RICOTTA ... 14**

*Roasted red tomatoes / grilled artichokes / roasted
garlic / salsa verde / crostini and naan*

CHEESE & CHARCUTERIE ... 24

*Local artisanal cheeses & cured meats / fresh terrine /
13th Street preserve / Kozliks triple crunch mustard /
pickled seasonal veg / olives*

DESSERT

FEATURED DESSERT ... 7

CANADA'S BEST BUTTERTART ... 5

Served with gelato

LUNCH

FEATURED SOUP ... 8

Chef's daily creation served with fresh bread

🌿 **HEIRLOOM TOMATO SALAD ... 16**

*Monforte Goat Feta / grapeseed citrus vinaigrette /
local cucumber / pistachio / farm fresh berries / mint*

🌿 **BABY KALE CAESAR SALAD ... 14**

*Lemon caper vinaigrette / crispy capers / rustic
sourdough croutons / freshly grated Parmesan /
roasted garlic cloves*

SMOKED DUCK SANDWICH ... 17

*King Cole smoked duck breast / Brigid's brie / local
honey / Cherry Lane preserve / sourdough / garden
salad or side soup*

HARISSA CHICKEN SANDWICH ... 17

*Marinated grilled vegetables / pan-fried haloumi
cheese / green goddess dressing / egg bun*

🌿 **BUFFALO CAULIFLOWER TACOS ... 16**

*Local cauliflower / pickled red onions / fresh herb
buttermilk / feta / cilantro*

Chef: Josh Berry / Winemaker: Jean-Pierre Colas / Sommelier: Corinne Maund

Join the club!

*Be part of a community of like-minded people,
sharing experiences and further developing an appreciation of wine and food.*

