

SATURDAY FOOD MENU



BLACK TRUFFLE POUTINE 14

Black Truffle Gravy, Fresh Cheese Curds and Hand-Cut Fries

** Pair with Cuvée Rose (NV) or Gamay 2020 **

SMOKED TURKEY POUTINE 16

Herbed Turkey Gravy, Fresh Cheese Curds and Hand-Cut Fries

** Pair with Expression Riesling 2019 **

LOADED CHORIZO SAUSAGE 17

Con Gusto Brioche Bun, Carolina Mustard, Parmesan Cheese,
Sautéed Peppers and Onions with Hand-Cut Fries Upgrade to
Poutine for \$6

** Pair with Sauvignon Blanc 2021 or Cabernet Merlot 2020 **

SMOKED BRISKET CHILI 18

Local Ground Brisket, Double Smoked Bacon, Braised Beans, Sheep
Feta, Pickled Jalapeño, Crème Fraîche & Fresh Baguette

** Pair with Gamay 2020 or Cabernet Merlot 2020 **

CHEESE & CHARCUTERIE BOARD 38

Local Cured Meats and Artisanal Cheeses, Duck Rillettes, Marinated
Olives, Roasted Spiced Nuts, Triple Crunch Mustard, Pickled
Vegetables and Crackers

** Pair with Cuvée Rosé (NV) or Gamay 2020 **

