**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

Ferre I Catasus Brut, Xarel-lo, Macabeu, Parellada

Spain, Cataluña 7.75 (3oz) ~ 15.00 (6oz)

**Grilled Flat Bread 7**

Roasted rood vegetable spread

2009 Malivoire « Ladybug » Rosé

Cab. Franc, Gamay, P. Noir 6.00 (3oz) ~ 11.50 (6oz)

**French Onion Soup 5**

Pepper croutons & parsley

2009 Flatrock Cellars

Riesling 6.00(3oz) ~ 11.50 (6oz)

**Prosciutto & Confit Tomato Sandwich 9**

Garlic mayo, sunny side quails egg & ancient grain

2009 Laudo Bodegas Ondalan

Tempranillo 6.75 (3oz) ~ 13.00 (6oz)

**Pulled Pork Poutine 9**

Goat cheese, bbq sauce & green onions

2004 Sara Soto  
Tempranillo 8.50 (3oz) ~ 19.50 (6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

Verdejo 7.52 (3oz) ~14.25 (6oz)

**Smoked Duck & Spinach Salad 8**

Goat cheese, candied walnuts & balsamic vinegrette

2009 Laurent Miquel Rosé

Cinsault, Syrah 5.00(3oz) ~ 10.00 (6oz)

**Church St Chicken Wings 8**

Carrot slaw & sweet chili sauce

2009 Dom. De la Villaudiere, Sancerre

Sauvignon Blanc 8.10(3oz) ~ 16.00 (6oz)

**Chorizo Sausage 7**

Pickled vegetables, olive oil toasts & Kozlick mustard

2008 Dom. Etienne Pochon Crozes Hermitage

Syrah 8.25 (3oz) ~16.25 (6oz)

**Crispy Fish Cake 10**

Horseradish mayo, cherry tomatoes & lemon greens

2009 Clos des Briords Muscadet de Sevre et Maine sur lies   
Melon de Bourgogne 6.75(3oz) ~ 13.50 (6oz)

**Risotto 9**

Caramelized walnuts, wild arugula & Monfrote goat cheese

2008 Domaine Gardiés "Les Glaciaires"  
Maccabeu, Viura 8.50 (3oz) ~ 16.50 (6oz)

**Pistachio & Brie Stuffed Pork Loin 13**

Roast purple potatoes & sweet peppers

2008 Stratus  
Petit Verdot 11.75 (3oz) ~ 23.00 (6oz)

**Braised Beef Cheeks 12**

Celeriac crushed potatoes, watercress & cabernet jus

2006 Domaine des 2 anes  
Carignan, Grenache, Syrah 7.75 (3oz) ~ 15.00 (6oz)

**Qualicum Bay Scallops 14**

Savoy cabbage, radishes & confit tomatoes

2007 Kuhling - Gillot "Nierstein Olberg"  
Riesling 17.75 (3oz) ~ 35.00 (6oz)

**Grilled Strip Loin Steak 14**

Roasted root vegetables, fingerling potatoes & cabernet jus

2007 Chateau Aney Cru Bourgeois  
Cabernet Sauvignon 10.75 (3oz) ~ 21.00 (6oz)

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Cape Vassey, Eweda, Riopelle

and Bleu Benedictin

Cheese & Wine Pairing:1oz of 5 Wines 16.00

**Preserved Fruit Brulee 7**

Almond shortbread cookie

2008 La Tunella

Verduzzo 3.00 (1oz) ~ 6.00 (2oz)

**Vanilla Pavlova 7**

Niagara apricots

2005 Weinbau Zahel "Rosengartl"

Vienna, Austria 7.50 (1oz) ~ 15.00 (2oz)

**Bread & Butter Pudding 7**

Creme anglaise & rum Raisins

2005 Lammershoek

Pinotage 4.50 (1oz) ~ 9.00 (2oz)

Saturday, Feburary 12th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

We support a healthy, ethical, sustainable, local food culture.