**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

Terra Serena

Prosecco 7.00 (3oz) ~ 13.50 (6oz)

**Grilled Flat Bread 7**

Roast cauliflower & cheese spread

2009 Laudo Bodegas Ondalan

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

**Split Pea & Sausage Soup 5**

Pepper croutons & parsley

2009 Malivoire « Ladybug » Rosé

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

**Pork Belly & Quail’s Egg Sandwich 10**

Herb sour cream, toasted ancient grain & mustard arugula

2007 Stratus Tollgate White

Semillon, Chardonnay, Others 6.00(3oz) ~ 11.50 (6oz)

**Roast Chicken Poutine 9**

Cheese curds, supreme sauce & scallions

2009 Venica & Venica  
Tocai Friulano 9.25 (3oz) ~ 18.00 (6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

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

**Smoked Chicken Salad 8**

Sweet onions, caramelized walnuts & feta cheese

2009 Laurent Miquel Rosé

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

**Manila Clams & Ratatouille 11**

Eggplant, sweet peppers, zucchini & red onions

2009 "Alargo" Bod. Gomez y Rial   
Albariño 8.50 (3oz) ~ 16.75 (6oz)

**Spicy Chorizo Risotto 11**

Roasted red peppers, baby spinach & goat cheese

2008 Stratus

Viognier 13.50(3oz) ~ 26.50 (6oz)

**Crispy Calamari 11**

Lemon greens, feta & sweet chili sauce

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

**Baked Mustard Polenta 11**

Mushroom brushetta, wild arugula & toscano cheese

2006 Stratus White

Sauv. blanc, Chard, Others 14.00 (3oz) ~ 27.50 (6oz)

**BBQ Pulled Pork 13**

Couscous, raisins & goat cheese

2009 Malivoire Old Vines Foch

Marechal Foch 7.25 (3oz) ~ 14.00 (6oz)

**Stuffed Pork Loin 14**

Blue cheese, apples, walnuts & creamy coleslaw

2007 Lotus

Cabernet Sauvignon 8.25 (3oz) ~ 16.00 (6oz)

**Grilled Miami Ribs 14**

Celeriac crushed potatoes, watercress & brown sugar glaze

2006 Domaine du Coulet "Les terrasses du Serre"  
Syrah 17.00(3oz) ~ 33.50(6oz)

**Seared Creemore Quail 13**

Parsnip puree, radishes, leeks & radicchio

2006 Braccale igt Maremma  
Sang. Merlot 7.75 (3oz) ~ 19.00 (6oz)

**Grilled Striploin Steak 15**

Fingerling potatoes, garlic rapini & Cabernet Jus

2007 Norman Hardie "Cuvée L"  
Pinot Noir 14.25 (3oz) ~ 28.25 (6oz)

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Bouq Emissaire, Tuscano,

La Bocke Beer and Bleu Fleuron

Wine Pairing: 1oz of 5 Wines 16.00

**Mocha Creme Brulee 7**

Vanilla cookie

1995 Domaine Gardies "Ambre"

Grenache Blanc 6.00 (1oz) ~ 12.00 (2oz)

**Frozen Raspberry Parfait 7**

Preserved apricots & Chantilly cream

2005 Weinbau Zahel "Rosengartl"

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

**Lemon Curd 7**

Blueberry compote & shortbread

2008 La Tunella

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

Wednesday, March 2nd, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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