

no program. just good food and drink.



manager
Lorraine Ellis

vegetables

salted cucumber - herb feta mousse, fermented tomato pâté, kalamata olive, almond.....	13
wild mushroom - miso mirin jus, pickled leek, pine nut, potato rösti.....	17
brussels sprouts - maple soy glaze, grana padano, brown butter pepita.....	19
burrata - pickled berries & grapes, confit orange, red wine reduction, house sourdough crostini.....	25

carbs

house b&b - tempered rotational butter trio, house focaccia & sourdough.....	13
risotto - miso & kombu stock, charred & pickled leek, sesame, ponzu.....	29
gnocchi - butternut squash, pumpkin seed, beurre noisette, micro radish.....	31
pappardelle - braised bison ragout, grana padano, sourdough garlic crumb.....	35

proteins

carpaccio - prime Alberta beef, lemon red wine vinaigrette, charred jalapeño aioli, parmesan, house crostini.....	24
rainbow trout - charred braised leek, asparagus, cherry tomato, chive soubise.....	33
chicken duo - skin on fillet, crispy gyoza, honey dijon, roasted carrot & sprout.....	33
beef short rib - veal demi-glace, maple roasted carrots & chips, celeriac purée.....	46

sweets

mocha mousse - espresso & dark chocolate swirled, caramelized white chocolate.....	10
crème brûlée - orange infused, earl grey chantilly, confit orange & fresh berries.....	12

ask about children's options

no substitutions

20% gratuity for 5+ people



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breakfast sandwich - over easy egg, house cured ham & bacon, aged cheddar, jalapeño aioli, house brioche bun, greens.....	19
omelette - ask about chef's rotational creation.....	20
maple bread pudding - toasted apple, bacon chutney, candied walnut, fresh berries.....	19
granola - blueberry yuzu yogurt, candied walnut, confit orange, pickled apple, fresh fruit.....	19
hunter's benedict - house cured bacon & ham, 64° egg, brown butter hollandaise, house made brioche, greens.....	26
forager's benedict - wild mushrooms, pine nuts, 64° egg, brown butter hollandaise, house made brioche, greens.....	26
all the sides - toast, house bacon, 2 eggs, potatoes, greens.....	24

sides

toast / gf toast	4 / 6
bacon or tofu.....	4
egg.....	4
salad.....	5
breakfast potatoes.....	8

fresh baked daily

croissant.....	6
pastry.....	6
muffin.....	6

cocktails

kumama caesar(2oz) - choose <i>shochu</i> OR <i>vodka</i> , soy sauce, clamato, chili lime rim.....	16
morning bubbles(4oz) canadian sparkling wine & premium OJ.....	14
aubrieta spritz (2oz) gin, st germain, aperol, lime, canadian sparkling wine.....	16

hot drinks

kumama blend.....	4
americano.....	4
cappuccino.....	6
latte.....	6.5
mocha.....	7.5
hot chocolate.....	6
Jolene's tea ...ask your server for our selection.....	4.5
+ add baileys (1oz).....	6

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