

PASTURE + MARKET

SNACKS

Fries

+ Fries	\$8
+ Truffle Fries	\$12
+ Bison Chili Fries	\$12
+ Quebec Poutine	\$16

Bison Smokey \$8

Spiced sweet pear mostarda, crisp house garlic pickles, smoked beef tallow aioli.

Warm Olives \$10

Garlic infused, warm mediterranean olives, hint of citrus, mild chilis.

Fry Bread \$14

Indigenous fry bread, beetroot hummus, with seared pickerel or braised bison.

Wings \$18

Hot, Salt+Pepper, Sweet Chili, BBQ, Honey Garlic, Maple Bacon, Korean Gochujang.

Pairing - Sea Change Light Lager

BOWLS

Cobb Salad \$19

Field greens, egg, double smoked bacon, avocado, hothouse tomato.

+ Add smoked chicken \$6

Beet + Burrata Salad \$24

Roasted beets, apple, burrata cheese, spiced nuts, tomato, infused herb oil.

Pairing - Belleruche Rose

Warm Potato Salad \$24

Warm roasted potatoes, cured Beef Brisket, peppery arugula, smoked tallow aioli.

Pairing - Kung Fu Girl Riesling

Steak+Wild Berry Salad \$24

Striploin steak, leafy greens, seasonal berries, radish, smoked gorgonzola with a house vinaigrette.

+ Upgrade to Bison Striploin \$6

Pairing - Hierogram Zinfandel

BEEF TALLOW

We use beef tallow exclusively in our fryer. Tallow is a healthier more natural choice. Unlike highly processed seed oils, tallow is stable at high heat, and is rich in healthy vitamins and offers a superior, crisp finish with a cleaner more natural taste.

HANDHELDS

Smoked Chicken Club \$18

Smoked rotisserie chicken, aged cheddar, red pepper jelly, bacon, tomato, smoked beef tallow aioli. Served with fries or house salad.

Pairing - Santa Cristina White Blend

Baja Tacos \$14

Two tacos served on warm flour tortillas, pickled cabbage, lime crema.

Choose your protein:

+ Beer Battered Pickerel

+ Chicken Tinga

+ Bison Barbacoa

Pairing - Corona

The Traditional Burger \$22

6oz Beef patty, aged cheddar, lettuce, tomato, pickle, smoked tallow aioli, red pepper jelly. Served with fries or house salad.

Pairing - Sea Change Light Lager

The Butchers Burger \$24

6oz Lost Creek Bison, aged cheddar, lettuce, tomato, pickle, smoked tallow aioli, red pepper jelly. Served with fries or house salad.

Pairing - Sea Change Light Lager

Brisket Sandwich \$26

Cured Beef Brisket on Ace Bakery Sourdough, forest mushroom conserva, smoked tallow aioli, hand-battered onion ring and a chimichurri herb splash. Served with fries or house salad.

Pairing - Cune Reserva Tempranillo

LITTLES MENU

Chicken Tendies \$12

Two crispy tendies. Served with fries.

Grilled Cheese \$12

Toasted cheesy perfection. Served with fries.

Mac + Cheese \$14

Tender pasta noodles tossed in a silky house made cheese sauce.

FARM-TO-TABLE

We are committed to the freshest ingredients the Lakeland Region has to offer. Whenever possible we bypass commercial food networks to partner with local farmers, ranchers, and food producers. When the seasons shift, so do we, ensuring you experience the best of what our local soil has to offer.

ENTREES

Spiced Cauliflower \$32

Fire roasted cauliflower, baby potato, aromatic chana masala served with vegan lentil papadums.

Pairing - Kung Fu Girl Riesling

Chicken Thigh Gnocchi \$36

Sous vide chicken thigh, handmade gnocchi, tomato in gorgonzola cream, mission figs and crispy chicken skin cracklings.

Pairing - Kim Crawford Sauv Blanc.

Pickerel Fish + Chips \$28

Two beer battered pickerel filets, fresh chips, zesty slaw, charred lemon, house tartar sauce.

Pairing - Sea Change Light Lager

Duck Confit \$44

Crispy skinned Brome Lake duck with cool parsnip puree, caramelized cipollini onions, and charred broccolini.

Pairing - Trivento Malbec

Beef Ribeye 14 oz. \$52

Hand cut Alberta Certified Angus Beef Ribeye, roasted Hasselback potato, charred brussel sprouts, honey spiced carrots, roasted onion. Finished with a sumac demi-glace sauce.

Pairing - Stags Leap Cab. Sauvignon

Bison Ribeye 14 oz. \$60

Hand cut Lost Creek Bison Ribeye with a Juniper berry rub, roasted Hasselback potato, charred brussel sprouts, honey spiced carrots, roasted onion. Finished with a sumac demi-glace sauce.

Pairing - Stags Leap Cab. Sauvignon

SWEET TOOTH

Chocolate Torte \$14

Gluten free chocolate torte, infused cream, seasonal berries, and toasted hazelnut.

Sticky Toffee Pudding \$14

Poached pear, Sweetgrass caramel, gelato.

Citrus Cake \$14

Olive oil citrus cake with house made fruit preserve, with whipped diplomat cream.

EDIBLE FLOWERS

Our edible flowers bring a burst of color and light to the plate. The edible flowers bring a peppery and sweet finish to each bite.

We treat food restrictions and allergies seriously. All pork products are cooked and handled in a separate vessel. Gluten-free options are available. A gratuity of 18% is added to parties of six or more.