

PASTURE + MARKET

SNACKS

Fries

- + Fries \$8
- + Truffle Fries \$12
- + Quebec Poutine \$16

Bison Smokey \$8

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

Million Dollar Dip \$14

Whipped feta + creamy ricotta with mellow garlic confit with grilled artisan bread.

Wings \$18

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

Herbivore Flatbread \$20

Mushrooms conserva, pickled tomatoes, garlic confit, and smoked gorgonzola with a herb drizzle.

BOWLS

Cobb Salad \$18

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

Pairing - Kim Crawford Sauv. Blanc

Steak+Wild Berry Salad \$24

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

+ Upgrade to Bison Striploin \$6

Pairing - See Ya Later - Pinot Noir

Pea Pesto Pasta \$28

Spaghetti in a creamy sweet pea pesto, finished with microplaned parmesan, fresh basil and pickled cherry tomatoes.

Pairing - Poplar Grove - Pinot Gris

Add protein to your bowl

- + Seared Halloumi Cheese \$6
- + Smoked Chicken \$8
- + Beef Striploin 5oz. \$14
- + Bison Striploin 5oz. \$16

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 chicken, cheddar, bacon, tomato, smoked beef tallow aioli. Served with fries or house salad.

Baja Tacos \$14

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

- + Beer Battered Pickerel
- + Pork Carnitas
- + Chicken Tinga
- + Bison Barbacoa

Pairing - Corona

Slider Trio \$16

Big flavour in a bite-sized bun. Choose one of our smoked proteins.

- + Pulled Pork
- + Smoked Chicken
- + Bison Barbacoa

The Traditional Burger \$22

6oz Angus Beef, cheddar, lettuce, tomato, pickle, smoked tallow aioli. Served with fries or house salad.

Pairing - Sea Change Light Lager

The Butchers Burger \$24

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

Pairing - Sea Change Light Lager

Brisket Sandwich \$22

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

PEI Lobster Roll \$35

Prince Edward Island lobster knuckles and claws, nestled in a toasted, buttery brioche roll. Served with fries or house salad.

Pairing - Kim Crawford Sauv. Blanc

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

Pickerel Fish + Chips \$28

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

Pairing - Sea Change Light Lager

Beef Ribeye 12 oz. \$48

Hand cut Alberta Certified Angus Beef Ribeye, with thousand layer potato, seasonal vegetables, and honey spiced carrots. Finished with a sumac demi-glace sauce.

Pairing - Ex Nihilo Merlot

Bison Ribeye 12 oz. \$52

Hand cut Lost Creek Bison Ribeye with thousand layer potato, seasonal vegetables, and honey spiced carrots. Finished with a sumac demi-glace sauce.

Pairing - Ex Nihilo Merlot

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.

+ Lobster Knuckles + Claws \$22

SWEET TOOTH

Chocolate Torte \$14

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

Cree Crème Brûlée \$14

Silky custard infused with aromatic sweetgrass, finished with caramelized sugar.

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.