

SMALL PLATES + SHARES

BANG BANG CAULIFLOWER | 18

Crispy Cauliflower | Bang-Bang Sauce | Scallions | Everything Seasoning (VEG)

ROOT VEGETABLE CHIPS & DIPS | 15

House-Fried Beet, Carrot & Parsnip Ribbons | Dill Hummus | Garlic Scape Ranch (VEG)

SQUID | 21

Lightly Dusted | San Marzano Sauce | Fresno Peppers | Shallot Aioli (GF)

CRISPY CHICKEN | 18

Buttermilk Marinated | House Pickles | Hot Canadian Maple

LAMB LOLLIPOPS | 28

Fresh Herb Puree | Spicy Tomato Sauce (GF)

HANDHELDS

Served with choice, house-fries, fresh greens, or daily soup creation. Substitute with crispy onion rings with shallot aioli | 5

CRB BURGER | 28

Fresh 63 Acres Farms Beef | Spicy Maple Pork Belly | Crispy Onion Stack | Aged Cheddar | Roasted Shallot Aioli | Tomato | Lettuce | Artisan Burger Roll | Kitchen Pickle

Substitute Lettuce Bun or GF Bun | 3
Add Bacon or Fried Egg | 4 each

PORCHETTA SANDWICH | 25

Toasted Ciabatta | Fennel, Garlic & Salt Chili Pepper Rubbed Pork Belly | Fresh Arugula | Bright Salsa Verde

BUTTERMILK FRIED CHICKEN SANDWICH | 25

Grilled Ciabatta | Sliced Dills | Bacon Aioli | Crisp Lettuce | Tomato | Coleslaw | Spicy Maple

BOWLS + CASUAL

WELLNESS BOWL | 25

Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Spiced Chickpeas | Avocado | Romesco (GF, Vegan, N)
Flat Iron Steak | 19
Grilled Salmon | 21
Grilled or Blackened Chicken | 12
Garlic Sautéed Prawns | 16
Crispy Tofu | 6

ANTIPASTO BOARD | 34

House Made Chorizo Terrine | Locally Cured Meats | Whipped Ricotta | Smoked Gouda | House Pickles + Crackers | Bacon Jam (GF)

FISH + CHIPS | 22

Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

SOUP + SALAD

CHEFS MARKET SOUP + BISCUIT | 12

Chef's Seasonally Inspired Soup | House-Baked Buttermilk Biscuit

BABY GEM CAESAR SALAD | 18

Roasted Garlic Vinaigrette | Focaccia Crouton | Crispy Anchovies | Reggiano | Bacon Lardons

GRILLED VEGETABLE SALAD | 21

Crispy Polenta "Crouton" | Char-Broiled Tomato | Zucchini | Asparagus | Crumbled Boursin | Fresh Herbs | Dressed Arugula (VEG)

QUINOA & CUCUMBER SALAD | 18

Fluffy Quinoa | Crisp Cucumber | Gem Tomatoes | Organic Greens | Fresh Herbs | Sprouts | Onion | Feta | Herbed Vinaigrette (VEG)

GRILLED FLAT IRON COBB SALAD | 30

Grilled Flat Iron Steak | Baby Gem Lettuce | Heritage Blend | Avocado | Egg | Blue Cheese | Pickled Shallot | Grainy Dijon Vinaigrette

SALAD ENHANCEMENTS

Flat Iron Steak | 19
Grilled Salmon | 21
Grilled or Blackened Chicken | 12
Crispy Tofu | 6
Garlic Sautéed Prawns | 16

HOUSE MADE DESSERTS

BLUEBERRY PANNA COTTA | 17

Silky Blueberry Panna Cotta | Blueberry Compote | Lemon Loaf Brûlée

CARNIVAL DONUTS | 17

Warm House-Made Donuts | Icing Sugar | Maple Spun Sugar | Vanilla Pastry Cream

MACARONS | 13

Hand-Made Locally (3) (N)

VANILLA ICE CREAM | 13

Vanilla Bean (GF)
Affogato Shot | 3

RASPBERRY BURRETTE GELATO | 14

Dehydrated Raspberry | Candied Lemon

DUBAI CHOCOLATE ICE CREAM | 14

Crispy Filo Pastry (N)

HOUSE MADE SORBETS | 13

Assorted Selection

(GF) Gluten Friendly (V) Vegan (Veg) Vegetarian (N) Contains Nuts

HAPPY HOUR

EVERY DAY FROM 2:00PM – 5:00PM & 9:00PM - CLOSE

CRISPY CHICKEN SLIDERS (2) | 10

GUACAMOLE DIP | 8

PARMESAN FRIES | 6

LAMB LOLLIPOP | 7

GARLIC CHEESE FLATBREAD | 9

BREADED ONION RINGS | 8

CHEF'S MARKET SOUP + BISCUIT | 8

VANILLA ICE CREAM | 9

MACARONS (3) | 10

