

BAR SNACKS

MIXED NUT BOWL 6

BBQ Peanuts • Rice Crisp • Corn Nuts • Sesame Sticks

WASABI PEA SNACK BOWL V | NF 6

Wasabi Roasted Peas • Wild Rice Sticks • Roasted Peas

STARTERS

DAILY SEASONAL SOUP 13

House-Made Focaccia

Please inform your server of any dietary restrictions

SWEET POTATO LATTICE FRIES GF | DF | NF 6

Curry Mustard Mayo

FIELD GREEN SALAD 15

Green Beans • Charred Fennel • Broccoli • Cucumber • Tomato • Radish • Pickled Red Onion • Grapes • Roasted Sweet Potatoes • Medjool Dates • Parsley • Lemon-Maple Dressing

ROASTED CAULIFLOWER & PISTACHIO SALAD 16

Celery • Parsley • Mint • Cucumbers • Radicchio • Blood Orange Vinaigrette

FRESH GREEN SALAD 13

Mixed Greens • Cherry Tomatoes • Cucumbers • Lemon-Maple Dressing

ADD-ON TO ANY SALAD

SALMON - 10

CHICKEN - 7

TOFU - 5

SHARABLES

MOUNTAIN BOARD 34

Chef's Selection of Cured Meats and Cheeses • Cipollini Onions • Roasted Red Peppers • Lavosh Crisps • Crostini

FARMER'S BOARD 28

Burrata • Pickled Vegetables • Grape Tomatoes • Carrots • Compressed Melon • Red Pepper Hummus • Olives • Spiced Seeds • Candied Pecans • Baguette Crostini

AVOCADO TOWER 14

Preserved Lemon • Arugula • Onion Jam • Crispy Chickpea Crumble • Puffed Wild Rice • Charred Vegetable Dust • Petite Herb Salad

HANDHELD

- BISON BURGER** 27
Aged Cheddar • Cured Bacon • Roasted Onion • Tomato •
Rosemary Mayo • Brioche Bun • Fries
- GLUTEN-FREE BUN - 3**
SUB VEGAN BURGER - N/C

- JAMAICAN JERK CHICKEN SANDWICH** 24
House-Made Jerk Marinated Chicken Breast • Black Pepper •
Mayo • Coleslaw • Brioche Bun

- VEGETARIAN HAVEN CLUB** VEG 25
Avocado • Tomato • Fontina • Pickled Jalapeño • Cilantro •
Mayo • Sourdough • Fries

LARGE PLATES

- 12 SPICED CAULIFLOWER STEAK** V 27
Braised Winter Greens • Red Chili & White Kidney Beans •
Smoked Eggplant Sauce

- VEGETABLE RISOTTO** VEG 24
King Oyster Mushroom • Roasted Sticky Carrots • Confit
Fennel • Parmesan • Fine Herbs

- SEARED WILD RED BAND SALMON** 38
Cauliflower Puree • Charred Broccoli • Asian Slaw •
Crispy Oyster Mushroom

- FRESH LINE-CAUGHT STRIPED BASS** 39
Beluga Lentils • Red Pepper Puree • Sautéed Broccoli Slaw

- BEEF TENDERLOIN** 40
Garlic Mashed Potatoes • Roasted Carrots • Charred Onion • Jus

- ROASTED HALF CHICKEN** 34
Charred Broccolini • Mashed Potatoes • Rosemary-Gremolata
Herb Sauce

- GIANT PRAWNS & NOODLES** 38
Chili-Ginger & Tomato Broth • Noodles • Bok Choy •
Cauliflower • Green Onion • Soy Egg

- ORGANIC SPAGHETTI POMODORO** 29
Tomato Basil Sauce • Shaved Cheese Choice (Plant-Based
or Parmesan)

FROM THE FORNO

Substitute for a Gluten-Friendly Cauliflower Crust - 4

MARGHERITA **20 | 28**

San Marzano Tomato Basil Sauce • Fior di Latte •
Pumpkin Seed-Basil-Pesto & Blistered Cherry Tomatoes

ORCHARD ON FLATBREAD **20 | 28**

House-Made Confit Garlic Cream Sauce • Bacon • Pear •
Arugula • Double Cream Brie

MEAT UP **22 | 30**

San Marzano Tomato Basil Sauce • Fior di Latte • Pepperoni •
Bacon Soppressata • Banana Peppers • Roasted Red Onion

SUNDAY SPECIAL

SUNDAY FAMILY DINNER FOR FOUR **125**

Our Seasonal & Locally Sourced Family-Style Dinner Changes
Every Sunday • Bread • Weekly Special Salad • Featured Roast •
Fresh Market Vegetables & Starch • Weekly Dessert Feature

DESSERT

HONEY BERRY FARM HASKAP BERRY CHEESECAKE **14**

Fruit Compote • Tuille

MANGO CRÈME BRÛLÉE **12**

Poached Fig • Pistachio Brittle

TRIPLE CHOCOLATE MOUSSE CAKE **13**

Fresh Berries • Fruit Coulis

V - VEGAN

VEG - VEGETARIAN

GF - GLUTEN FRIENDLY

NF - NUT FREE

DF - DAIRY FREE