



### WAGYU BEEF CARPACCIO \$10

Black garlic aioli, truffle oil, arugula, shaved Grana Padano, pickled shimeji mushrooms, crispy capers, black pepper

### CHERRY PORK BELLY BRÛLÉE \$9 GF

Confit & brûlée pork belly, with cherry gastrique, apple & scallion slaw

### CONFIT DUCK WINGS \$10 GF

Orange brown butter, pomegranate honey, candied walnut, fried sage leaves, scallion, purple carrot puree, chili oil

### SMOKED CHICKEN CLUB \$16

Marinated & smoked chicken thighs, black garlic aioli, spinach, tomato, thick cut bacon & cheddar on grilled sourdough. Served with fries & smoked ketchup or house salad

Sub gluten free bun \$3

### HAM & BRIE \$15

Grilled ham and melted brie with apples, grilled onions, candied walnut & balsamic-tossed arugula on toasted sourdough.

Served with fries & smoked ketchup or house salad

Sub gluten free bun \$3

## THE WEE MENU

AVAILABLE TO DINERS 12 AND UNDER

### GRILLED CHEESE & FRIES \$10

Cheddar cheese, sourdough, ketchup

### FRIED CHICKEN & WAFFLES \$10

Buttermilk chicken thighs, Belgian Waffle, butter, syrup

### HUMMUS & CRUDITÉS \$7 GF DF

Red pepper hummus, veggie crudités, grilled sourdough

Groups of 6 or more people will be charged 18% gratuity

DF: Dairy Free / GF: Gluten Free / NF: Nut Free / V: Vegan

## SMALL PLATES

- SERVED FROM OPENING UNTIL LATE -

### TUNA TARTARE \$11 DF

Ahi Tuna, ginger/soy/lime sauce, Japanese wasabi aioli, cilantro hoisin, scallions, avocado, cucumber, & sesame. Served with fried wontons

## LUNCH

- SERVED FROM 11:30 TO 2:30 -

### MUSSELS PROVENCAL \$17

Butter, shallots, lemon, garlic, tomato, white wine, parsley. Served with baguette

### CROQUE MONSIEUR \$13

Thick crispy sourdough, grilled ham, gruyere mornay. Served with crispy hash browns & house smoked ketchup or side salad. \*Make it a Madame - add one egg on top

### SHORT RIB BURGER \$17

Ground short rib, house burger sauce, spinach, tomato, onion & aged cheddar on brioche bun. Served with fries & smoked ketchup or house salad  
Sub gluten free bun \$3

## SIDES

### TRUFFLE & PARMESAN FRIES \$8 GF V\*

Served with black garlic aioli.  
\*Can be made vegan

### HOUSE WINTER SALAD \$10 GF V\*

Apple, feta, tomato, candied pecans, winter salad mix, house dressing  
\*Can be made vegan

### FALAFEL SLIDERS \$9 V\*

Cumin yogurt, falafel patty, pickled onion, greens, red pepper hummus, feta cheese. \*Can be made vegan  
Sub gluten free bun \$3

### VEGAN CHEESE BOARD \$15 V

Two house-made vegan cheeses, mediterranean olives, house-made jam, roasted nuts, crostini.  
\*Gluten free cracker available

### SHRIMP & CHORIZO \$13 DF

Cooked in garlic oil & pimento de la vera with blistered tomatoes. Served with grilled sourdough

### THE RADIANT BOWL \$14 GF V\*

Mint & lemon couscous, falafel balls, greens, red pepper hummus, avocado, tomato, cumin yogurt, pickled onion, roasted yam, pistachio, feta  
\*Can be made vegan

### VEGAN SHEPHERD'S PIE \$14 V GF

Beyond Meat crumbled sausage, mixed vegetables, olive oil mashed potato, mushroom gravy

## DESSERT

### CHOCOLATE FLOURLESS TORTE \$9 GF

Chocolate ganache, chocolate torte sponge, hazelnut & orange cream, haskap berry reduction

### EGGNOG CREME CARAMEL \$7 NF GF

Baked crème caramel custard, Romero rum Chantilly cream, fresh grated nutmeg

### GINGERBREAD PUDDING CAKE \$8 NF

Pudding-style spiced cake with a gooey chocolate centre, baby scoop of house-made vanilla bean ice cream

### NOT-NAIMO \$11 GF NF V

Cream custard, biscuit base, dark chocolate ganache, toasted coconut yogurt meringue

### WATERMELON-LIME SORBET \$5 V GF NF DF

House made & refreshingly smooth sorbet