

Snacks

Cheesy Poofs	4
Beef Jerky	6
Smoked Almonds	5
Marinated Olives	6

Starters & Sharing

ROMAN FLATBREAD18

72 hour fermented, twice baked dough topped with choice of:

Béchamel, apple, brie, crushed hazelnuts & honey drizzle

Truffle cream, poached mushrooms, mozzarella & house-cured coppa

BRIE SPRINGROLLS20

Four springrolls stuffed with double cream brie with an apple slaw & red pepper jam

POTATO CHURROS

GF

12

Crispy Poplar Bluff Agria potato churros served with a creamy black garlic aioli & fresh lemon

ARANCINI19

Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a burnt scallion aioli

CHICKEN 65

GF

17

Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli

SHRIMP & CHORIZO

DF

20

Succulent shrimp & house made chorizo with white wine, garlic, olive oil & tomato served with toasted sourdough

Add gluten free bread +2

CHARCUTERIE BOARD30

A selection of housemade charcuterie & selected cheeses with house pickled vegetables, mustard, preserves & sourdough

Add gluten free bread +2

BREAD & BUTTER9

Warm, cast-iron baked pull-apart brioche loaf, served with whipped Alberta honey butter

GARLIC BALLOON18

Mozzarella stuffed with garlic cream served with basil oil, marinated tomatoes & house sourdough bread

Add gluten free bread +2

BRUSSEL SPROUTS

DF

GF

18

Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions

Salads

WEDGE SALAD13 | 17

Baby romaine spear, herbed panko, smoked almonds, house-made herb dressing & crumbled chèvre

BOWL ADD ONS

Add 5 shrimp | garlic or cajun + 11

Add 3 oz chicken | regular or cajun + 6

Add 3 oz braised beef + 7

Add 3 oz tempura tofu + 5

PANZANELLA17

SALAD

A medley of tomatoes tossed with grilled house baked focaccia, stracciatella cheese, basil oil & fresh herbs

BEET & KALE

GF

18

SALAD

Roasted & pickled beets, kale, citrus vinaigrette, crumbled chèvre & hazelnuts



Gluten free



Dairy free

Pasta & Bowls

BISON LASAGNA 3 1

Layers of egg pasta, slow-braised bison Bolognese, creamy béchamel & Parmesan finished with a Saskatoon berry reduction

RIGATONI 2 4
Rigatoni with creamy broccoli, roasted garlic & lemon finished with house-made chili crisp & aged Parmigiano Reggiano

BOWL ADD ONS

- Add 5 shrimp | garlic or cajun + 11
- Add 3 oz chicken | regular or cajun + 6
- Add 3 oz braised beef + 7
- Add 3 oz house bacon + 4
- Add 3 oz braised ham + 4
- Add 3 oz tempura tofu + 5

PAD THAI 2 6

Rice noodles, chicken & prawns tossed in a savory peanut sauce with bean sprouts, carrots & bell pepper topped with crushed peanuts & cilantro

LEEK & CHÈVRE 1 7 | 2 9

AGNOLOTTI
Slowly cooked leeks & chèvre stuffed pasta in a tomato tarragon jus finished with confit tomatoes & herbed panko

CRISPY TOFU 2 4
Crispy marinated tofu served on cool rice noodles, cucumber, bean sprouts, red pepper & carrots finished with a miso-sesame dressing & fresh cilantro

Mains

BRAISED BEEF 4 1

Tender braised beef shank with a creamy potato purée, red wine poached mushrooms & pearl onions, glazed Leffers carrots, red wine demi-glace & fresh herbs

CHICKEN BREAST 4 1

Pan-roasted chicken breast served with fondant agria potatoes, charred zucchini & whipped feta finished with a rosemary chicken jus, olive crumb, confit tomatoes & fresh herbs

BERKSHIRE SCHNITZEL 4 2

Crispy breaded Broek Acres pork topped with buttermilk dressed cucumber & kale served with a warm potato & whole grain mustard salad

KING SALMON 4 4

Pan roasted miso-marinated salmon with a roasted butternut risotto, grilled broccolini, lemon beurre blanc, fried sage & pepitas

BISON 5 0

Rubbed & smoked bison chuck flats cooked medium with a crispy garlic potato, grilled asparagus & miso garlic mushrooms finished with a Saskatoon berry jus

STEAK FRITES 4 6

Grilled AAA Reserve 8oz striploin with fresh, salted fries & our house wedge salad topped with herb panko, smoked almonds & goats cheese

STEAK 5 0

Grilled AAA Reserve 8oz striploin with confit garlic mashed potatoes & grilled asparagus

STEAK UPGRADES

- sautéed mushrooms +8
- charred lemon broccolini +7
- garlic or cajun shrimp +11
- saskatoon berry demi +5
- red wine demi-glace +5

 Gluten free  Vegan  Dairy free

Chef's Tasting Menu | A Prairie Table — No. 01: Autumn 2026

Our inaugural tasting menu unfolds through a series of courses inspired by the season, the producers we work with & the places and memories that have shaped our cooking.

thursday through saturday | reservations require 48 hour notice | set menu, adjustments are limited | \$140 per person