Appetizer.

Daily Soup Suggestion $8.00
Chef’s inspiration soup, ask your server for more details!

Leafy Greens Salad $10.00
Leafy Lettuce, Yellow and Red Beets, Fruit D’or, Sun Dried Cranberries, Lebanese Cucumbers, Heirloom Tomatoes, Toasted Pecans with our House Maple Cider Vinaigrette

Caesar Salad $10.00
Our classic Caesar Salad with Parmigiano Reggiano, Garlic Croutons and Coppa Chips
ADD GRILLED CHICKEN FOR $5.50

Winter Salad $12.00
Buckwheat & Roasted Kabocha Squash, Nantais Carrots, Caramelized Pears, Local Elizabeth Blue Cheese, Walnuts with a Lemon-Thyme Vinaigrette

Fried Brussels Sprouts $10.00
Lightly Battered Brussels Sprout leaves topped with a Peppery Green Alien Aioli

Chef’s Feature Starter MARKET PRICE
Chef’s creation inspired by local and boreal ingredients! Ask your server for more details!

Sides.

Sweet Potato Crinkle Wedges $7.00
Served with a Roasted Garlic Aioli

Freshly Cut French Fry Cone $6.00

Main Course.

Art-Is-In Bakery Rosemary Baguette $14.00
Grilled Saveurs Des Monts Chicken Paillard, Smoked Bacon, Bib Lettuce, Heirloom Tomato and Roasted Garlic Mayonnaise

Beef Chuck Burger $14.00
Freshly Ground 8oz Grilled Beef Chuck, St-Albert Cheddar Cheese, Bib Lettuce, Heirloom Tomato, Sauteed Onions, Raven’s Sauce
ADD FRENCH FRIES OR HOUSE SALAD FOR $3.50
ADD SWEET POTATO FRIES FOR $4.50
ADD BACON $2.00 | ADD FRIED EGG $2.00

Vegan Kofta Steamed Bun $14.00
Green Valley Plant-Based Patty, Pickled Carrots, Daikon, Lebanese Cucumber, Cilantro, and a Tahini Hoisin Sauce

Fish & Chips $18.00
Beer Battered MSC Atlantic Cod Filet served with a Ravigotte Sauce, Cabbage & Bok Choy Slaw and Freshly Cut House French Fries

Roasted Mushroom Ravioli $18.00
Roasted Heirloom Tomatoes, Portobello Mushrooms, Parmigiano Reggiano in a Beurre Blanc Sauce and served with Art-Is-In Ciabatta Garlic Toast

Seasonal Entrée MARKET PRICE
Chef’s creation! Ask your server for more details!

House Made Rosemary Foccacia $5.00
Served with Herbed Butter or Extra Virgin Olive Oil and Balsamic Vinegar