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

- **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

- **Butternut Squash Ravioli** $18.00
  Sauteed Spinach, Roasted Kabocha Squash served with Parmigiano Reggiano, Beurre Blanc and Art-Is-In Ciabatta Garlic Toast

Seasonal Entrée

Chef’s creation! 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

**Chef’s Feature Starter** MARKET PRICE

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

**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 Prosciutto Chips

**Summer Salad** $12.00

Farro & Roasted Cauliflower, Nantas Carrots, Local Apples, L’Ermite Blue Cheese, and Walnuts with a Carrot & Onion Yuzu Vinaigrette

**Fried Brussels Sprouts** $10.00

Lightly Battered Brussels Sprout leaves topped with a Peppery Green Alder Aioli

**House Made Rosemary Foccacia** $5.00

Served with Herbed Butter or Extra Virgin Olive Oil and Balsamic Vinegar