

DINNER SHIFT

BUNS & BROWN BREAD

whipped butter, Shifty pickles 6

MUSHROOM & BARLEY SOUP

brown butter breadcrumbs 9

PAUL'S PIEROGIES

butter, bonito, bacon,
sour cream 13

CHICKPEA FRIES

paprika aioli 9

CELERIAC CAESAR SALAD

romaine hearts, celeriac,
celery, horseradish, garlic 12

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SEARED SQUID & CUCUMBERS

yam noodles, dill yoghurt 16

STEAK TARTARE

onion bannock, oyster sauce 18

CURED TROUT

celery chow-chow,
roe taramasalata, sumac 15

SEEDS, ROOTS & SPROUTS BOWL

Langley & Schraefel farms sprouted
grains, roasted & raw roots, whipped
goat cheese, cherry preserve 13

MACARONI & CHEESE

old cheddar, Gruyère,
smoked Gouda, Doritos 16

GRILLED SIRLOIN STEAK

red-eye gravy, fries, brassicas 24

TOFU SCALLOPINI

kale, stewed tomatoes,
spaghetti squash, mozzarella 21.5

ROAST CHICKEN & DUMPLINGS

double chicken soup,
matzo, dill 24

BEEF TENDERLOIN

goat cheese baked potato, anchovy,
Brussels sprouts, almonds 39

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BLACKENED DIEFENBAKER TROUT

slow-cooked roots,
sumac aioli 26

GRIDDLED PICKEREL

dukkah olives, hazelnuts,
confit tomatoes, chickpeas 24

LAMB SHOULDER POT ROAST

salt-baked celery root, polenta,
pomegranate molasses 26

ROAST CARMEN CORNER PORK SHOULDER

9 Mile Legacy ale, sweet & sour
apples, mustard spätzle 24

PRIX FIXE

32

choice of app, main & dessert
excludes tax & gratuity

APPS

MUSHROOM & BARLEY SOUP

CURED TROUT

CELERIAC CAESAR SALAD

MAINS

MACARONI & CHEESE

GRIDDLED PICKEREL

STEAK TARTARE & FRIES

DESSERTS

CHEF'S SELECTION

for here or to go

Please make us aware of any food allergies, as there may be ingredients that are not listed.