

# DINNER SHIFT

## DAILY FOCACCIA

seasonal spread 8

## MUSHROOM & BARLEY SOUP

brown butter breadcrumbs 9

## CRISPY MEDITERRANEAN RIBS

chili, fried herbs, Parmesan 15

## CEVICHE TOSTADA

tomato, citrus, jalapeño,  
sweet potato, corn tortilla 10

## PIEROGIES

brown butter, bonito, bacon 13

## CHICKPEA FRIES

smoked paprika aioli 9

## MACARONI & CHEESE

cheddar, Gruyère, smoked Gouda,  
cornbread crust 18  
add chicken breast 6 add peas 3 add bacon 4

## DIEFENBAKER TROUT CARTOUCHE

potato, stewed vine-ripened tomatoes,  
green olives, roasted lemon, herbs 27

## BEEF BURGER

black pepper cheddar, maple bacon, lettuce,  
caramelized onions, tomato, special sauce 19  
add fried egg 2.5

## BRICK-PRESSED CORNISH HEN

warm potato & green bean salad,  
caramelized onions, chicken jus 31

## CHARRED CALAMARI

stewed vine-ripened tomatoes, capers,  
brown butter, focaccia 17

## BEEF TARTARE

capers, gherkins, Dijon mustard,  
bannock crisps 18  
as a main with fries 28

## COMPRESSED WATERMELON SALAD

shaved fennel, citrus, arugula, toasted  
sunflower seeds, feta 14

## CAESAR SALAD

romaine hearts, bannock croutons,  
horseradish, garlic 12  
add bacon 4

## SLOW-ROASTED PORK SHOULDER

macaroni & cheese casserole, green beans,  
housemade BBQ sauce 33

## NIÇOISE SALAD

green beans, heirloom tomato, potato,  
olives, mustard vinaigrette, poached egg 21  
add chicken breast 6 add steak 8 add tuna 8

## GRILLED FLAT IRON STEAK

seasonal vegetables, truffle Parmesan fries,  
chimichurri 35

## PAPPARDELLE BOLOGNESE

beef, pork, San Marzano tomatoes,  
Parmesan 21

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**Most items are available for takeout.**

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