

SOCIAL

Appetizer

SEASONAL SOUP (V).....	9
Chef's choice	
FARMER'S GREENS (V).....	13
House dressing, locally sourced vegetables, crispy chickpeas	
BEET SALAD (V).....	14
Beetroot & port reduction, frisée, Amazing Grey goat cheese, apple J.D. jelly, crispy kale	
AUTUMN SQUASH FRITTERS (V).....	13
Chipotle pepper tzatziki	
SESAME-CRUSTED SEARED AHI TUNA	17
Sake & lemongrass vinaigrette, horseradish crema, artichoke, edamame & carrot salad	
SEARED U10 SCALLOPS	19
Farro, charred green onions, lotus root, bacon brown butter	
FRIES	7
House cut with rosemary salt & aioli	

Mains

BACON CHEESEBURGER	22
Aged cheddar or stilton, brioche bun, chipotle mayo	
STEAK FRITES	39
House fries, broccolini, demi-glace	
WILD COHO SALMON	32
Dupuy lentils, leeks, hazelnut, pancetta, lemon gremolata	
APPLEWOOD SMOKED ACORN SQUASH RIBS (V).....	26
Apple & fennel slaw, chickpea fries, wilted greens, roasted tomato chutney	
LAMB TAGINE	36
Morrocan spiced lamb sirloin, almond, raisin, couscous, papadum	
DAILY PASTA (V).....	27
Chef's creation of the day	
OVEN ROASTED CHICKEN SUPREME	33
Le Coprin mushroom risotto, balsamic red onion jam, roast garlic creamed spinach	

(V) Vegetarian dish

18% Gratuity will be added for parties of 8 or more.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

All of our beef is certified 'AAA' Alberta Angus, we source our seafood from sustainable & Ocean Wise fishers.