

# RGE RD

— EAT OFF THE BEATEN PATH —

## appetizers

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### grizzly gouda-potato perogies 17

w. cabbage slaw, onion cream, creme fraiche, bacon

### stone fruit salad 14

mixed greens, roasted cayenne vinaigrette, herb gournay cheese, honey, compressed zucchini, sumac spiced pumpkin seed

### beef tartare 17

pickles, onion curd, pickled horseradish, farro chips

### hunter's sausage corn dogs 15

w. pickled onion and Brassica Mustard

### Wood-oven baked bread 6.5

w. butter

## desserts \$12

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### blueberry, thyme and buttermilk semifreddo

w. thyme shortbread and macerated blueberries

### peach crème brûlée

w. macerated peaches and oat crumble

### squash and dulcey entremet

blue hubbard squash cake  
w. squash compote, pepita dacquoise and dulcey mousse

## mains

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### butcher's cut beef MP

w. roasted baby potatoes, autumn vegetables, marinated mushrooms, chimichurri, jus

### redtail farms pig roast 36

roasted loin, smoked belly and bacon-wrapped rillette  
w. pickled corn relish, corn and bean succotash

### daily fish feature 36

w. sprouted lentils, grilled green beans, pickled radish, radish top pesto

### four whistle farms duck 38

Birch-wood roasted duck breast and duck leg confit w. miso glaze, barley, butter-poached fennel, red currant jus

### panisse 28

w. hemp seed romesco, autumn vegetables, grilled kale, pickled onion

### pilatus farms bison 38

w. hazelnut spatzle, charred carrots and black currant

### the road trip 95 per person

Full table participation required

Let our award-winning kitchen take the wheel for this multi-course adventure.

Dishes range from farm classics to modern and experimental. Not for the faint of heart.

Add on beverage pairings for \$55pp