



BRUNCH

BREAKFAST BURRATA \$23

creamy scrambled eggs | burrata | whipped avocado
| pickle onion | arugula | brown butter hollandaise
drizzle | house focaccia |

SMOKED SALMON BENNY \$24

smoked salmon | whipped ricotta | crispy capers |
lemon black pepper bearnaise | confit duck potatoes

PULL PORK BENNY \$23

slow roasted pulled pork | potato brioche bun | honey
dijon hollandaise | pickle onions | pico de gallo |
tangy feta | confit duck potatoes

MUSHROOM AND SPINACH FRITTATA \$21

roasted mushrooms | roasted peppers | spinach |
whipped ricotta | confit duck potatoes

PULLED PORK POUTINE \$20

crispy fries | cheese curd | house gravy | pulled pork
| pico de gallo | citrus aioli | shallot crumbs

CRISPY DUCK WINGS \$23

orange & rosemary brined duck drumettes | hot honey
sauce | citrus aioli

STEAK BITES \$21

rosemary marinated AAA ribeye bites | horseradish
aioli

ADD ONS

3 strips of bacon - \$5 smoked salmon - \$8
2 eggs - \$4 side fries - \$6 side soup - \$7



BRUNCH

BURRATA SALAD

\$22

beet reduction | arugula | cherry tomatos | sweet yam
| cucumber | beets | orzo | pickled onion | basil pesto

CHARCUTERIE & CHEESE BOARD

\$30

selection of cured meats | fine cheeses | fresh bread |
house-made preserves & pickles

HALIBUT TACOS

\$26

crispy tempura halibut | corn tortilla | jalapeno mango
chutney | avocado crema | pickled onion | pico de
gallo | tortilla chips | house hot sauce

vegetarian option - crispy falafel

NK'MIP BURGER

\$27

aged gouda | crispy calabrese | tomato relish | arugula
| pickles | house aioli | sourdough bun

choice of: fries, greens or soup

BISON CHILI

\$24

slow roasted bison | mixed beans | fire-roasted tomato
broth | sweet corn | avocado crema | pico de gallo |
crispy taro | fry bread

RABBIT VOL-AU-VENT

\$25

braised rabbit | chardonnay velouté | sweet peas |
roasted corn | carrots | flaky pastry