



START OR SHARE

BEET SOUP GFO V 11

Sour cream, dill, grilled Saltine Bakery sourdough

MUSHROOMS & RICOTTA GFO V 12

Roasted cultivated mushrooms, whipped ricotta & goat cheese, roasted garlic, grilled Solo Italia ciabatta baguette

TRUFFLE KENNEBEC FRIES V 11

Roasted garlic & truffle oil, parmesan, maple sage aioli

PRAIRIE PLATTER GFO 29

Coteau Creamery Sage Farm & Great Plains Blue Cheeses, Hillside cured meats, pickled vegetables, Gravelbourg mustard, house fruit preserve, Solo Italia ciabatta baguette

CHICKEN WINGS 19

Garlic parmesan aioli

CHICKEN TIKKA SKEWER GF 16

Grilled tandoori style chicken, mint chutney

HEIRLOOM CARROTS & BEETS GF V 18

Honey roasted carrots, pickled beets, whipped Coteau Creamery feta, Earnest Greens shoots, candied walnuts, grilled Saltine Bakery sourdough

SALADS

CIRCA SALAD GF V 13

Tuscan greens, grilled corn, gem tomatoes, roasted pumpkin seeds, radish, Coteau Creamery feta cheese, honey thyme vinaigrette

CAESAR SALAD GFO 14

Baby romaine, pork belly croutons, Bothwell Farms smoked parmesan, anchovy buttermilk dressing, lemon parmesan crumb

Salad Add-ons +8 Grilled chicken breast
+12 Salmon
+13 Flat iron steak

FLATBREADS

GRILLED ZUCCHINI & TOMATO V 20

Oven dried tomato, arugula, goat cheese, balsamic glaze, Solo Italia wood-fired dough

SMOKED DUCK 22

Duck confit, pickled peppers, fermented chili honey, San Marzano tomato sauce, mozzarella cheese, Solo Italia wood-fired dough

HANDHELDS

All sandwiches are served with garlic parmesan fries & maple sage aioli

TRUFFLE CHEDDAR BURGER GFO 24

6oz chuck patty, Drake Farms bacon, Gravelbourg mustard aioli, pickled onion, roasted mushrooms, Earnest Greens shoots, Bothwell Farms truffle cheddar cheese, brioche bun

CHUCK BURGER GFO 20

6oz chuck patty, bistro sauce, lettuce, tomato, pickled red onion, brioche bun

CAJUN CHICKEN SANDWICH GFO 22

Spiced chicken breast, Earnest Greens shoots, bread & butter pickles, buttermilk fried onions, remoulade, brioche bun

Sandwich Add-ons +2 Bothwell Farms smoked gouda
+2 Fried egg
+2.5 Drake bacon

ENTRÉES

CHICKPEA CURRY BOWL GFO V 22

Silo chickpeas, jeera rice, Indian slaw, grilled garlic naan

PINE VIEW FARMS PORK CHOP GFO 28

Creamed corn & prairie grains, heirloom carrots, caramelized apple demi glaze

MISO SALMON GFO 32

Maple miso glazed salmon, English peas, barley, radish, chili vinaigrette

STEAK & FRITES 29

6oz butler steak, garlic parmesan fries, herb butter, peppercorn café au lait

BONE-IN STRIPIOIN GF 44

10oz bone in striploin, mushroom & corn hash, beef jus, chimichurri

DESSERTS

CHOCOLATE GANACHE CAKE 10

Espresso mousse, strawberry compote, candied walnuts

MELON TART 10

Honey lavender compressed melon, lemon pastry cream

SOUR CHERRY CHEESECAKE GFO 10

Vanilla & citrus custard, Over the Hill sour cherries, graham crumb, rosemary candied almond

GLUTEN FRIENDLY OPTION AVAILABLE GFO GLUTEN FRIENDLY GF VEGETARIAN V DAIRY FREE DF

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our servers for assistance when selecting menu items. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

