

# restö

DINING | LOUNGE | PATIO



## TO START

Full-size salads available  
Add MB chicken or line-caught MB pickerel to any meal for \$8

- SEASONAL SOUP** | Made In-House with Fresh Seasonal Ingredients 9
- BEET AND FETA SALAD** | Braman's Baby Greens | Sumac Roasted Beets | Parsley Marinated Feta | Quinoa | Toasted Pine Nut | Buttermilk Vinaigrette 10
- SUMMER SALAD** | Braman's Baby Greens | Grapefruit | Alfalfa | Radish | Sunflower Seeds Grapefruit Vinaigrette 10

## TO SHARE

- MUSHROOM GARLIC HERB CONFIT** | Oka Cheese | Baguette | Traditional Balsamic Vancouver Salt 15
- BURRATA** | Greenland Garden Tomatoes | Pesto | Frescolio Olive Oil | Tomato Powder Chili flakes | Balsamic Crumble | Crostini 23
- MANITOBA BISON TENDERLOIN CARPACCIO** | Garlic Confit Aioli | Crostini | Arugula Preserved Lemon | Fennel Pollen Smoked Salt | Chili Garlic Oil | Mustard Seeds 22

## BOARDS

- CHEESE BOARD** | Chef's Selection of Three Gourmet Cheeses | Fresh Fruits | Walnuts Conserve | Spicy Mustard | Baguette 21
- CHARCUTERIE BOARD** | Chef's Selection of Three Delicious Charcuterie | Nuts Conserve | Spicy Mustard | Pickle | Baguette 21
- VEG AND HUMMUS BOARD** | Variety of Fresh Raw Vegetables | Pickles | Beet Root Hummus 16
- FRESH FRUIT BOARD** | Apricot Preserve | Whipped Cream 16

Please advise your server if you have any allergies or food intolerances.

# SANDWICHES AND BOWLS

Sandwiches come with side soup or salad.  
Add MB chicken or line-caught MB pickerel to any meal for \$8

- ⓧ Ⓛ **NORDIK BURGER** | Lettuce | Pickled Shallot | Tomato | Old Cheddar | Garlic Confit Aioli | Ground Chuck Patty | Brioche Bun «Add Bacon Onion Jam \$3» 24
- ⓧ **VANCOUVER BABY SHRIMP SMØRREBRØD** | Buttered Organic Traditional Rye | Dill | Peas | Smoked Salt | Whipped Cream Cheese | Preserved Lemon | Herbed Buttermilk Dressing 24
- Ⓢ Ⓛ **VEGETARIAN SMØRREBRØD** | Buttered Organic Sourdough Toast | Whipped Cream Cheese | Umami Roasted Seeds | Beets | Cucumber | Alfalfa 22
- Ⓢ Ⓛ **GREENLAND GARDEN TOMATO SMØRREBRØD** | Buttered Organic Sourdough Toast | Garlic Confit Aioli | Vancouver Salt | Tomato Powder 20
- ⓧ Ⓛ **CROQUE NORDIK** | Organic Sourdough | Finish Mustard | Brandon Smoked Ham | Bothwell Two-Year Aged Maple Smoked Cheddar | Nordik Bechamel | Parmesan 23
- Ⓢ ⓧ Ⓛ **BEET BOWL** | Mushroom Quinoa | Beets | Beet Hummus | Baby Kale | Feta | Alfalfa | Toasted Walnuts | Balsamic Vinaigrette 20
- Ⓢ Ⓢ Ⓛ **SUMMER BOWL** | Red Rice | Grilled Veggies | Peas | Baba Ganoush | Arugula | Lemon Oil | Remesco | Garlic Seasoning | Toasted Cashews 20

# ENTREES

- Ⓢ ⓧ Ⓛ **MANITOBA RAINBOW TROUT** | Herbed Buttermilk Dressing | Arugula Herb Vichyssoise | Smashed Local Baby Potatoes | Radish Dill Pea Salad | Seasonal Vegetables 29
- Ⓛ Ⓢ ⓧ **BERKSHIRE PORK BABY BACK RIBS** | Spice Rubbed | Glazed in House-Made Apricot Preserve | Roasted Baby Potatoes | Seasonal Vegetables 29 Half rack  
42 Full rack
- Ⓢ Ⓢ Ⓛ **FARMERS FEAST VEGAN SAUTÉ** | Mushroom Quinoa | Sautéed Vegetables | Nutritional Yeast | Arugula Salad | Peas | Confit Mushrooms | Fresh Greenland Garden Tomatoes «Add MB Chicken or Pickerel \$8» 26
- Ⓢ Ⓛ **GRILLED CHICKEN SUMMER VEGETABLE PASTA** | Grilled Manitoba Halal Chicken Breast | Fresh Summer Vegetables | Arugula | Olive Tapenade | Frescolio Olive Oil | Lemon 29

# CHEF'S CREATION

Please ask your server about our daily specials

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