

M E N U

TO START

- Seasonal Soups* 9
Made in-house with fresh seasonal ingredients
- Beet & Feta Salad* 12
Baby arugula | crumbled feta | Frescolio balsamic beets
Sauvignon Blanc | *Central Valley* | *Chile*
- Scandinavian Caesar* 12
Baby arugula | pecorino | green goddess | radish
Chardonnay | *Pays d'Oc* | *France*

TO SHARE

- Mushroom Garlic Herb Confit* 16
Trappist style cheese | crostini | 18yr old balsamic Vancouver salt
Pinot Noir | *Casablanca Valley* | *Chile*
- Baked Brie* 22
Seasonal topping | crostini
Syrah Rosé | *Pays d'Oc* | *France*
- Cheese Board* 25
House preserve | house pickles | crostini
Chef selection of 3 cheese
Brut Cava | *Spain*
- Charcuterie Board* 25
House mustard | house pickles | crostini
Chef selection of 3 charcuterie
Lambrusco | *Emilia-Romagna* | *Italy*

MAINS

- Sandwiches come with soup or salad.
Add MB chicken or MB pickerel \$8
- Thermäa Burger* 25
Ground beef chuck patty | Bothwell Cheddar
Finnish mustard | garlic aioli | pickled shallot
arugula | brioche bun
Add bacon jam \$3
Merlot | *Pays d'Oc* | *France*
- Bacon Mushroom Smoked Provolone Burger* 25
Ground chuck patty | smoked provolone | bacon
& mushrooms | garlic aioli | spicy mustard | house
pickles | arugula
Pinot Noir | *Casablanca Valley* | *Chile*

- Grilled Chicken & Feta Burger* 25
Grilled halal chicken breast | feta & parsley
garlic aioli | pickled peppers | alfalfa
Lambrusco | *Emilia-Romagna* | *Italy*

- Croque Nordik* 25
Organic sourdough | Finnish mustard | Brandon
smoked ham | aged cheddar | Nordik béchamel
Lambrusco | *Emilia-Romagna* | *Italy*

- Pickerel Smørrebrød* 24
Rye breaded MB line-caught pickerel | basil cream
cheese | pickled shallots | preserved lemon
Sauvignon Blanc | *Central Valley* | *Chile*

- Vegan Quinoa Beet bowl* 21
Quinoa mushroom pilaf | red beet hummus | beet
puree | sliced boiled beets | toasted walnuts
arugula | balsamic dressing
Brut Cava | *Spain*

- Umami Roasted Seed and Cream Cheese* 23
Toasted organic redspring sourdough | whipped
cream cheese | umami roasted seeds | beets
cucumber | alfalfa
Syrah Rosé | *Pays d'Oc* | *France*

ENTRÉES

- Braised Beef Short Rib* 25
Beef short rib | au jus | garlic mashed potato
Cabernet Sauvignon | *California* | *United States*

- Farmer's Feast* 24
Vegetables | mushroom quinoa pilaf | confit
mushrooms | grilled squash | rosemary | arugula
Syrah Rosé | *Pays d'Oc* | *France*

- Pasta Special* 25
Premium Italian pasta | lots of love and creativity

Ask your server about the daily feature

Please refer to your server for the list of ingredients before consumption. Food products may contain traces of nuts, gluten and dairy products.