

# M E N U

## TO START

- Seasonal Soups* 9  
Made in house with fresh seasonal ingredients
- Summer Berry Salad* 12  
Arugula | oranges | strawberries | blood orange dressing | toasted pumpkin seeds
- Garden Fresh Salad* 12  
Dill vinaigrette | John Russel honey and bee pollen sliced beets | pickled fennel | summer green mix radishes
- Chef's Healthy Salad* 12  
Baby greens | blood-orange dressing | pea puree peas | crispy shallots | dried cranberries | brown-wild rice mix

## TO SHARE

- Mushroom Garlic Herb Confit* 16  
Manitoba Trappist style cheese | 18-year-old balsamic | Vancouver salt | garlic crostini
- Manitoba Bison Carpaccio* 24  
Thinly sliced bison tenderloin carpaccio | smoked salt | chili-garlic oil | olives capers and almonds tossed in sumac and aioli | garlic crostini
- Burrata with Tomato and Basil* 22  
Bed of arugula | burrata | pesto | Greenland tomatoes | balsamic glaze | herb garlic bread
- Chili Garlic Baked Brie* 22  
Lingonberry chili-garlic jam | brie | garlic crostini
- Cheese Board* 25  
House preserve | house pickles | crackers garlic crostini
- Charcuterie Board* 25  
House mustard | house pickles | crackers garlic crostini

## BOWLS

- Add MB halal chicken or MB Bearcat line-caught pickerel 9
- Vegan Quinoa Beet Bowl* 21  
Pureed beet | sliced beets | beet powder | beet hummus | arugula | balsamic dressing | alfalfa cucumber slices | farmer's quinoa | walnuts
- Rejuvenate Spring Bowl* 21  
Dill vinaigrette | umami seeds | wild-brown rice carrot-ginger puree | roasted radishes | pickled red cabbage | nutritional yeast | cucumbers | butterleaf green peas | alfalfa

## MAINS

- Croque Nordik* 24  
Organic sourdough | Finnish mustard | Brandon smoked ham | aged cheddar | Nordik bechamel parmesan
- Bacon Mushroom Smoked Provolone Burger* 25  
Angus beef | smoked provolone | bacon & mushrooms | garlic aioli | spicy beer mustard house pickles | butterleaf
- Chicken Feta Burger* 25  
Brined halal chicken breast | Chaeban feta-parsley pickled banana peppers | garlic aioli | alfalfa brioche bun
- Tomato Sumac Angus Burger* 25  
Angus beef | sumac tomato and parsley slaw cheddar cheese | aioli | spicy mustard | brioche bun
- MB Bearcat Pickerel Smørrebrød* 24  
Pan-fried pickerel in rye caraway breading | toasted sourdough | basil cream cheese | preserved lemon pc mustard seeds | pickled shallots
- Greenland Smørrebrød* 18  
Local Greenland garden tomatoes | garlic aioli Red Spring Bakery toasted sourdough Vancouver flake salt | microgreens

## ENTREES

- Grilled MB French Pork Chop | Double* 28 | 32  
House brined and grilled MB Berkshire pork chop fire roasted red pepper sauce | mushrooms pearl barley | fresh apple salad | Chaeban feta | sauteed broccolini and peas
- Pan-Seared MB Watersong Trout* 28  
Pan-Seared MB Watersong trout | saffron lemon butter | white beans with fresh herb oil | charred fennel | roasted radishes
- Nordik Roasted Game Hen* 28  
Brined and sous-vide half-game hen roasted for a crisp skin | garlic smashed potatoes | grilled corn asparagus | truffle butter | fine herb salad
- Farmer's Feast* 24  
Farmer's Quinoa | baby arugula | rosemary oil peas dill | stir-fried veggies in nutritional yeast Greenland tomatoes | mushrooms

## PASTA SPECIALS

- Premium Italian pasta | herb garlic bread | lots of love and creativity 25

Ask our artisans about the daily feature.  
Refer to an artisan for the list of ingredients before consumption.  
May contain traces of peanuts, gluten and dairy products.