

## Starters

<b>Daily soup creation</b> please enquire as to today's creation	8.95
<b>Tom ka gai</b> shrimp, pulled chicken, straw mushroom and coconut broth	12.95
<b>Onion soup</b> stout braised beef brisket, gruyere cheese, house made brioche	11.95
<b>Regional greens</b> selected local leafy greens, cherry tomato, paper radish marinated bocconcini, citric vinaigrette	9.95
<b>Caesar salad</b> romaine lettuce, double smoked bacon, anchovy lime dressing add chicken 6.50	10.95
<b>Wing not's</b> crispy boneless chicken morsels, tossed with molasses honey and Serrano pepper pulse	10.95
<b>Home fried chips</b>	6.95

## Sandwiches

<b>CLUB</b> toasted Pullmans, vine ripened tomato, Bécancour Emmental citrus roasted pulled chicken and double smoked bacon	14.95
<b>Brook burger</b> soft flour rosemary bun, butter lettuce aged white cheddar, grilled mushroom, maple bacon	14.95
<b>Chipotle B.B.Q. braised beef brisket</b> house made brioche, spiced apple slaw smoked cheddar gratin, buttermilk onion rings	14.95

## options ALL DAY

### Pasta

<b>Pasta Patron</b> linguini, tomato, confit shallots, roast garlic, shrimp	16.95
<b>Wild mushroom penne</b> pulled chicken, smoked bacon and sage roast garlic cream reduction	15.95

### Main courses

<b>Sapporo tempura battered haddock</b> gaufrette fries with spicy rémoulade	14.95
<b>Grilled AAA striploin</b> vanilla poached French fries, skillet vegetables Black Strap rum and Forty Creek whiskey reduction	17.95
<b>Pan seared salmon pavé</b> green olive tapenade, red skin potato crushed with maple vinegar, spring onion and hard cooked egg wilted rainbow chard	16.95
<b>Crab cake</b> pan crisp crab cake, charred sweet corn and basil relish shaved fennel, cornichon and hot mustard sabayon	14.95
<b>Roasted breast of chicken</b> roasted garlic and buttermilk creamed yellow flesh potato field mushroom and parsnip, malt vinegar beurre rouge	16.95