

Gremolata is a zesty Italian condiment made from finely chopped parsley, garlic, and lemon zest, typically used to brighten rich dishes

Chermoula is a North African

Dukkah stuffing is a flavorful blend of breadcrumbs or grains mixed with dukkah—a Middle Eastern spice and nut mix—used to fill vegetables, meats, or pastries for added crunch and aromatic depth.

## Petites

**Stuffed Vine Leaves** \$12  
w/ kefir labneh, hot wax pepper shatta, pomegranate molasses.

**Cheese Bonbons** \$22  
Panko-breaded Le Crottin goat's cheese and béchamel.

**Brisket Croquettes** \$19  
Pickled vegetables, microgreens, beef reduction.

**Burrata & Toast** \$15  
w/ microgreen oil, lemon zest and house-made focaccia.

**Labneh** \$15  
36 hr. fermented & pressed house-made kefir yoghurt, house-grown Hungarian hot wax pepper shatta, green zhoug, lavash.

**Crispy Olives** \$11.5  
w/ yogurt and green zhoug.

## Sharing Plates

**Cheese Fondue** \$49  
Gruyere, Emmental, & Le 1608, w/ sourdough croutons, seasonal vegetables & potatoes.

*-add 4oz flank steak \$8*  
*-add frites \$4*

**Hasselback Beets** \$26  
Red & gold beets, feature Chèvre, microgreens, toasted walnuts and dijon vinaigrette.

**Cheese Board** \$27  
Selection of 3 cheeses, fruit preserves/conserves, toasted nuts, house-made crackers.  
*-add cheese \$8*

**Coffee-roasted Carrots** \$26  
Toasted hazelnuts, chicory & microgreen salad, lentils, maple-cider vinaigrette.

**Hummus & Beef** \$31  
Braised brisket, chili oil, hummus, microgreens, lavash & toasted pine nuts.

**Fattoush** \$25  
Heirloom grape tomatoes, cucumbers, pita chips, sumac onions, green zhoug with buttermilk dressing.

sauce made with herbs, garlic, lemon, and spices like cumin and paprika

**Cheese** \$12.50  
w/ house-made crackers.

**French Onion Soup** \$15  
w/ Swiss cheese & sourdough croutons.

**Falafel** \$13  
Pickled vegetable & microgreen salad, tahini sauce.

**House-cut Frites** \$9  
Served with harissa ketchup.

**Beet-Pickled Egg** \$4.5  
Free range farm egg, smoked sea salt, microgreens.

**Pickled Cauliflower Fritters** \$13  
Battered piccallily, w/ red beet yogurt, microgreens.

**Gastrique** is a sweet and tangy sauce made by reducing vinegar and sugar. It balances acidity and sweetness

## Entrees

**Chicken Confit** \$36  
Four Whistle Farm free-range chicken leg slow-cooked in duck fat, winter squash mash, sauteed fava and sunflower sprouts, barberries, pomegranate molasses.

**Bone-in Pork Chop** \$32  
Pan-roasted Four Whistle Farms pork rack chop with red cabbage ferment, brassica greens, baby potatoes, and yogurt sauce.

**Steak Frites** \$31  
8oz marinated beef flank with red wine reduction, house-cut frites, harissa ketchup.

**Pan-roasted Cod** \$28  
Dukkah crumb, sauteed brassica greens, lentils, vadouvan\* cream.

**Yogurt-roasted Cauliflower** \$26  
w/ freekeh salad, raisin & red onion relish, yogurt sauce.

### Cheese Key

#### Le Pizy

From Quebec. Soft-ripened, bloomy and mushroom-scented rind with sweet milky flavor.

#### Woolwich

Rich and creamy goat's milk cheese with a little zip and tanginess. Smooth and spreadable when tempered, firm and crumbly when cold.

#### Macpherson de l'Isle

With a strip of vegetable ash in the center and its yellow orange washed rind, Macpherson de l'Isle enhances any cheese platter. Its texture is perfectly supple and onctuous. Its aromas subtly fruity.

#### Lamb Chopper Gouda

Flavours are sweet and buttery at initial stage of ripening but develop an incredible sweetness of caramels and nutty undertones as it fully matures.

#### Blue Moo

Has a rich, butter-like flavour. It's a creamy, savoury blue that a blue lover will enjoy. Blue Moo's super smooth taste makes it appealing for those new to blue.

## Desserts

**Chocolate Espresso Torte** \$16  
Flourless torte w/ Iconoclast coffee, Kind Vanilla Bean ice cream and Lakeside farm cream.

**Sweet Yogurt** \$7  
Shirota yogurt with poached apple and toasted walnuts.

## Sips to Complement

### Aperitif

**Kir Royale** \$14  
Crème de cassis, Sparkling wine.

### Digestif

**Irish Coffee** \$12  
Iconoclast brew, whiskey, Lakeside farm cream, nutmeg.

### Seasonal Highlight

**Sea Buckthorn Tea** \$8  
House-made sea buckthorn puree w/ orange, lemon, ginger and spices.

**Thyme Off** \$9  
House-made thyme syrup, lemon juice, ginger ale.  
\*add scotch +\$5

### Soft Drinks

**Annex Soda** \$5  
Ginger Beer, Root Beer, Saskatoon Lemonade, Craft Cola.



12015 102 Avenue NW  
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Vadouvan cream is a rich, savory sauce made by blending

Zhoug is a spicy, green sauce made with house-grown pea shoots, garlic, chili peppers, and

cream with vadouvan, a French-influenced Indian curry spice mix