

STARTERS

**Mushroom Soup**  
fire-roasted mushroom velouté,  
preserved local mushrooms, chive 9

**Deep-fried Mac & Cheese**  
truffle dill aioli 11

**Smoky Deviled Eggs**  
smoked paprika, crunchy stuff 12

**Wood-grilled Squid**  
capers, lemon, olives, brown butter,  
braised lentils 17

**Wood-roasted Shrimp**  
eight shell-on prawns, garlic and herb lemon butter 17

**Wood-fired Escargot  
& Smoked Brisket**  
sage, garlic, butter, Sylvan Star Gouda 17

**Crispy Calamari**  
charcoal-roasted lemon,  
Kewpie mayo aioli 14

**Mangalitsa Sausage Roll**  
housemade rare breed pork sausage  
wrapped in pie dough, cherry HP sauce 13

**Roasted Acorn Squash Salad**  
black pepper ricotta, pecans, kale,  
toasted cinnamon and sherry dressing 15

**Roasted Beet Salad**  
mixed beets, goat cheese espuma, pine nuts,  
feta, toasted omega seeds, sherry dressing 16

**Green Goddess Waldorf Salad**  
baby gem and butter leaf lettuce, celery, red grapes,  
apple, toasted walnuts, shaved Pecorino Romano,  
avocado dressing 16

PIZZAS

**Margherita**  
fresh mozzarella, tomato passata,  
basil, extra virgin olive oil 19

**Pepperoni & Smoked Mushroom**  
fresh mozzarella, tomato sauce,  
bacon bits 20

**Chicken & Pesto**  
applewood-roasted chicken, arugula and basil  
pesto, bocconcini, toasted pine nuts 19

**Meat Lovers**  
fresh mozzarella, sausage, smoked brisket,  
pulled pork, bacon 23

PASTAS

**Linguine Carbonara**  
housemade bacon, egg yolk,  
Parmigiano-Reggiano, chive 19

**Pork Belly Bowl**  
Red Fife noodles, poached egg, green onion,  
housemade kimchi, meatball, mushrooms,  
corn, cilantro 22

**Spaghetti & Dry-aged Meatballs**  
tomato and basil passata,  
Parmigiano-Reggiano 19

**Tomato Penne**  
rosé sauce, cherry vine tomatoes, bocconcini,  
basil, Parmigiano-Reggiano 19

BURGERS & FLATBREADS

**Lamb Burger**  
whipped goat cheese, Dirty Bird mustard,  
dandelion and choice of soup, green salad  
or house-cut chips 19

**Dry-aged Chuck Burger**  
house-aged and ground, double cheddar,  
smoked mayo, pickle, ketchup and choice of  
soup, green salad or house-cut chips 19

**Turkey Pastrami**  
Dirty Bird mustard, sliced pickle, shaved red onion,  
sauerkraut, banana peppers 18

**Pulled Mangalitsa Pork**  
apple ketchup, corn hash, onion relish,  
crispy shallots and choice of soup, green salad  
or house-cut chips 19

**Alberta Beef Rib**  
shaved prime rib, horseradish aioli, onion,  
mushrooms, Sylvan Star Gouda 19

**House-smoked Sockeye Salmon**  
sour cream, chive, dill, crispy shallots,  
comichons, watercress, Granny Smith apple 19

MAINS

**Steak Salad**  
wood-grilled tri-tip, arugula, feta,  
mixed greens, smoked maple dressing,  
sliced egg, boiled potato, green beans 27

**The “Hot Mess” Cobb Salad**  
warm applewood-roasted chicken,  
sliced egg, avocado, cucumber, tomato,  
bacon, Sylvan Star Gouda 19

**The Guild Salad**  
grilled goat cheese, mixed baby kale,  
green beans, fingerling potatoes, bacon,  
Cabernet vinaigrette 18

**Fogo Island Cod**  
bacon velouté, navy and green beans,  
housemade bacon 26

**Steamed P.E.I. Mussels**  
Broxburn tomato passata, house-cut fries 19

**Merchant’s Sausage**  
seasonally inspired housemade sausage,  
smoky mash, grilled mushrooms, gravy,  
Dirty Bird mustard 21

**Chargrilled Steak Frites**  
house-cut chips, green salad,  
CO<sub>2</sub> Béarnaise sauce  
7oz / 9oz tri-tip 27/29  
8oz / 12oz strip loin 34/39

**Maple-glazed Beef Brisket**  
8oz house-smoked Beretta Farms brisket,  
braised black barley, Prairie corn,  
Saskatoon berries, pickled leeks 28

**Kimchi Poutine & Sesame-crust  
Chicken Wings**  
housemade kimchi, gochujang sauce,  
coriander, toasted black sesame seeds,  
Montréal cheese curds 16

We are proud to showcase our Canadian suppliers, including Beretta Farms, Lambtastic Farms, W Over Diamond Ranch and Fogo Island. Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.