

Tapestry

LOUNGE

A P P E T I Z E R S

MERLOT MUSSELS*..16

Merlot wine-steamed mussels with roasted garlic, tomatoes, chives and a grilled baguette.

CHEESE & CHARCUTERIE..30

Chef's selection of 3 cheeses & 3 cured meats with accompaniments.

(Gluten Free Optional)

WARM CRAB DIP..15

Creamy cheesy crab dip is irresistibly good. Loaded with crab meat, served with truffle chips then topped with balsamic glaze. Great for the whole table to share!

POMEGRANATE BLISTERED CAULIFLOWER..11

Tossed with pomegranate vinaigrette, blistered & topped with lime toasted pepitas, goat cheese, fresh basil with red wine shallot aioli.

S A L A D S

FARMHOUSE SALAD..12

Tender mixed greens, cherry tomatoes, pickled red onion, sliced cucumber & heirloom carrots. *GF*

Add: Grilled Chicken Breast* 8 | Salmon* 10

House-made dressings: Peach White Balsamic, Ranch, Peach Blue Cheese or Extra Virgin Olive Oil & Balsamic Vinegar

GRILLED SALMON ROMAINE*..18

Grilled salmon with a head of romaine. Topped with dried apricots, lime toasted pepitas, Parmesan cheese pickled onions and served with peach balsamic dressing.

S O U P S

French Onion Au Gratin 8 | Tomato Fennel Cream 8

P U B G R U B

BURGUNDY BURGER*..16

Grilled 8oz locally-grown beef patty served on sourdough bread, topped with burgundy braised onions, gruyere cheese & roasted shallot red wine aioli.

Sub Beyond Burger patty \$4 (Gluten Free 2 charge)

Sides: French fries, Sweet potato tots, House-fried truffle dusted chips

CHICKEN COOP SANDWICH*..17

Herb-marinated chicken breast served on local sour dough with verjus pickled red cabbage, house-made Louis dressing and melted cheddar cheese.

Sub Beyond Burger patty \$4 (Gluten Free Optional, 2 charge)

Sides: French fries, sweet potato tots, House-fried truffle dusted chips

SALMON BEET FLATBREAD*..19

Grilled salmon filet on toasted flatbread stacked with pickled beets, local lettuce & topped with dill crème fraiche and sweet balsamic glaze.

ELK BANGERS & MASH..18

Grilled Kinikin elk sausages nestled on a bed of mustard mashed potatoes & port cream sauce.

3 CHEESE TOASTIE..15

Cheddar, Gruyere & Havarti served on toasted sourdough accompanied by a cup of Chef's tomato fennel cream soup & small salad.

D E S S E R T

PALISADE PEACH BREAD PUDDING..9

Our signature dessert, made with succulent Palisade Peaches topped off with caramel sauce & whipped Crème Fraiche.

ANITA'S PIES..9

These thick country-sized cuts rotate daily, served with caramel sauce & whipped crème fraiche.

CHOCOLATE PANNA COTTA..9

Served with warm port cherry coulis.

ENSTROM'S VANILLA ICE CREAM & DAIRY FREE OPTION..4

**Note: These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them.*

No separate checks on parties of 6 or more, May be subject to 20% gratuity.

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