



APPS

Beef Carpaccio - \$26 GF

Arugula, fresh lemon, cracked pepper, pickled enoki mushroom, garlic aioli, parmigiano-reggiano, extra virgin olive oil

Scampi - \$19 GF

Shrimp sauteed in garlic butter, white wine, fresh herbs, served with warm baguette

Charcuterie Board - \$28

Cured meats, local cheeses, warm bread, an assortment of crackers and accompaniments

Pork Bao - \$18

Ginger soy glazed pork belly, steamed bao, pickled red onion, chilis

Garden Pea and Brown Butter Scallops - \$22

Scallops seared in brown butter, with fresh herbs, and pea puree

MAINS

Smoked Apple BBQ Ribs - \$38 GF

Smoked ribs with apple BBQ sauce, cornbread, creamy slaw

Chicken Supreme - \$36 GF

Preserved lemon buttered chicken supreme, new potatoes, local vegetables

Pan Seared Pistachio Crusted Salmon - \$40

Atlantic salmon, jeweled rice, fresh herbs, local vegetables, pea puree

Linguine Al Limone - \$28 V

Classic linguine alfredo with lemon

12 oz Wood Fired Striploin - \$50 GF

Grilled striploin, roasted new potatoes, fresh local vegetables, red wine jus

The Hills Burger - \$28

Chuck and brisket burger, with bacon jam, Gunn's Hill handdeck, lettuce, tomato, onion

Steak Frites - \$38 GF

6oz steak, bearnaise, truffle parm fries, garlic aioli

SALADS

Caesar - \$19

Caesar salad with a house made caesar dressing, croutons, shaved parmesan, and mennonite bacon

Strawberry Balsamic Frisée Salad - \$18 GF V

Frisée, radicchio, pecans, whipped goat cheese, strawberries, fresh basil, apple vinaigrette, balsamic glaze

Burrata - \$26 GF V

Fresh burrata with torn basil, aged balsamic reduction, heirloom cherry tomatoes, finished with flaked Maldon salt

Moroccan Quinoa Salad - \$20 GF V

Tri-coloured quinoa, kale, fresh vegetables, chickpeas, cranberries, pumpkin seeds, olive oil, orange tarragon dressing

PIZZA

Margherita - \$24 V

House-made tomato sauce, buffalo mozzarella, and fresh basil

Smokey Sausage - \$26

Smokey tomato base, Italian sausage, red onion, hot honey, mozzarella, basil

Wild Mushroom - \$26

Bechamel base, red onion, Mennonite bacon, mixed mushrooms, parmesan and mozzarella cheese