



## APPS

### **Beef Carpaccio - \$30 GF**

Arugula, fresh lemon, cracked pepper, pickled enoki mushroom, Parmigiano-Reggiano, extra virgin olive oil

### **Scampi - \$19 GF**

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

### **Charcuterie Board - \$35**

Cured meats, local cheeses, warm bread, an assortment of crackers, house made chutneys

### **Pork Bao - \$18**

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

### **Garden Pea and Brown Butter Scallops - \$22 GF**

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, fingerling potatoes, local vegetables

### **Pan Seared Pistachio Crusted Salmon - \$40**

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

### **Linguine Flambata Al Parmigiano- \$28 V**

Linguine, brandy, parmesan & bechamel sauce

### **12 oz Wood Fired Striploin - \$54 GF**

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

### **The Hills Burger - \$29**

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

### **Steak Frites - \$40 GF**

6oz steak, bearnaise, truffle fries

## SALADS

### **Caesar - \$19**

Caesar salad with a house made Caesar dressing, croutons, shave parmesan, and Mennonite bacon

### **Strawberry Balsamic Frisée Salad - \$18 GF V**

Frisée, whipped goat cheese, strawberries, crispy chickpeas, fresh basil, strawberry balsamic dressing

### **Burrata - \$26 GF V**

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

## 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