



Tapas!

Chef's Night

Thursdays in March from 4:30pm - 8:30pm
10% of Sales Support F.A.R.M. Cafe
Additional Donations Welcome

Filet Medallions \$15

arugula, paprika aioli, piquillo pepper jam, crostini

Duck L' Orange 🍷 GF \$13

orange liqueur pan sauce, olives, fennel, chiles

Fig Crostini V \$9

sherry marinated, herb goat cheese, arugula

Corn Cakes \$10

hot nova lox, creme fraiche, salmon roe

Lettuce Wraps GF/V \$8

peanut satay pork belly or cauliflower, apple chutney, pickled jalapenos, lime aioli

Fried Cheese Curds \$7

soy pickled jalapenos, crispy ham, paprika aioli

Fried Chicken Skewers \$10

pickle, pimento ranch, hot honey

Basque Burnt Cheesecake GF \$9

sherry honey reduction, strawberries

Bar Drinks

Lost Province Draft \$6

White Peach Sangria \$10

pinot grigio, orange liqueur, peach schnapps, citrus

Mula \$9

licor 43, ginger beer, lime



GF: Ingredients are gluten free. Please note that we do not have separate cooking spaces for gluten free items.

V/V+: Ingredients are vegetarian/vegan. Please note that we do not have separate cooking spaces for vegetarian items.

🍷: Items are cooked to temperature. Consuming undercooked meats increases the risk of food borne illness.

Please notify your server of any food allergies or sensitivities. We will do our best to accommodate your dietary needs but will not give you a guarantee.