

AFTERNOON MENU

SOUP OF THE DAY

daily garnish

\$10

LOCAL GREENS

Jen & Joel's local organic greens, pickled radish, honey Riesling vinaigrette

\$12

BABY GEM LETTUCE

double smoked bacon, buttermilk garlic and white anchovy dressing, oven-dried tomato, roasted garlic crouton

\$15

P.E.I. MUSSELS

Pingue chorizo sausage, roasted garlic, fresh herbs, tomato and fennel broth

\$14

TWENTY VALLEY BEEF BURGER

house-made beef burger, double smoked bacon, applewood smoked cheddar, sliced pickles, oven-dried tomatoes, rosemary salted pomme frites

\$17

FROM THE PANTRY

Local and house-made charcuterie, cheese and preserves

\$18