

AFTERNOON

Executive Chef  
LEIGHTON SMYTH

Chef de Cuisine  
TOBIAS LARCHER

**Bannock and Butter | 6**

Made to order with house whipped flavoured butter

**Chef's Daily Soup Creation**

Bowl | 7 Cup | 5

**Charcuterie and Cheese Board | 21**

Variety of local and house-made terrines and cured meats, served with a selection of Canadian cheeses, artisan bread, crisps and confiture

**Selkirk House Greens | 11**

Artisan greens, dried apricots, candied pecans, cucumbers, carrot curls and white balsamic dressing

Add 5oz pulled chicken | 6

**Alberta Beef Burger | 16**

House-ground 6oz burger, aged cheddar cheese, leaf lettuce, heirloom tomato, red onion and roasted garlic aioli, served on a brioche bun  
Choice of sea salted fries or small house salad

**PEI Poached Mussels | 15**

Sautéed garlic and green onions in white wine, with caper berries and baby tomatoes  
Served with grilled Alberta Bakery sourdough

**Free Range Chicken Wings | 12**

Chef's daily selection of two different flavors  
Ask your server for details

**Warm Pretzel Twist | 6**

Mustard aioli

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.

**It is our pleasure to accommodate any dietary restrictions; please discuss them with your server.**

Separate bills are available for parties of up to 10 guests.