



AFTERNOON

Executive chef
LEIGHTON SMYTH

Chef de cuisine
TOBIAS LARCHER

Chef's Daily Soup

Bowl | 7 Cup | 5

Bannock and Butter | 6

Made to order with house whipped flavoured butter

Selkirk House Greens | 9

Artisan greens, sliced radishes, oven roasted tomato, cucumber wedges and honey mustard dressing

Charcuterie and Cheese Board | 19

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

Bison Poutine | 12

Braised bison short rib, cheese curds and pan gravy

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

Separate bills are available for parties of up to 10 guests. Allergies can be accommodated – please talk to your server.

Selkirk Alberta Beef Burger | 16

House ground 7oz burger, Sylvan Star Gouda, lettuce, tomato, onion and roasted garlic aioli served on a brioche bun

Sea salted fries or small house salad

PEI Poached Mussels | 15

Grainy mustard, garlic, tomato, Pernod and white wine, served with grilled sourdough

Pulled Chicken Wrap | 15

Free range chicken, tomato tortilla, Valbella double smoked bacon, Oka and smoked Gouda cheese, spinach and garlic aioli

Sea salted fries or small house salad

Roasted Chicken Wings | 12

Choice of two flavours – ask your server for details