

LARGE PLATES

Truffle Mac & Cheese \$15
blend of local and imported cheeses,
black truffles

The Burger \$14
fresh local organic chuck steak,
applewood smoked cheddar, pancetta

**Ever Changing House
Made Ravioli**
made fresh daily
ask your server

Crisp Half Chicken \$17
lemon herb jus, wild rice dumplings,
peashoots

Steak Frites \$16
7 oz sirloin with hand cut fries
fresh horseradish mayo

Beef Tenderloin Medallions \$22
with portobello mushrooms, balsamic
demi, crème fraiche mash

Fresh Market Fish
fresh from local waters
ask your server

Fresh Fish Tacos \$15
pico de gallo, greens, chilli sour cream,
smashed avocado

Seasonal Vegetables
on the side or on their own
ask your server

DESSERTS

Ginger Apple Tart Tatin \$8
vanilla bean gelato
(Please allow 15 minutes)

Beignets \$8
doughnut holes... with three dipping
sauces, chocolate, caramel, vanilla

**Chocolate Peanut
Butter Brownie** \$8
with caramelized bananas

The Edge Sundae \$8
vanilla bean gelato, maple brittle,
spiced cashews, real whip cream,
house made caramel