





province

URBAN KITCHEN & BAR

FIRST BITES

AVOCADO TOAST   —ROASTED BEET HUMMUS/DILL/FETA/(VG).....	8
BEER FONDUE —LOCAL IPA / MAHON CHEESE / BROKEN POMODORO SAUCE / CRUSTY BREAD.....	7
FRITO MISTO — CALAMARI STEAK STRIPS & TENTACLES / GARDINER / SAFFRON ROASTED GARLIC AIOLI	12
HUMMUS —DAILY SELECTION/BAKED NAAN BREAD/(VG).....	8
POUTINE —THICK CUT FRIES/GRAVY/CHORIZO/COTIJA/ROASTED POBLANO CHILI.....	11
FRIED GREEN TOMATOES   —CREAMY SHRIMP REMOULADE / DILL.....	8

FOR THE TABLE

BUTCHER'S BLOCK — CHEF'S DAILY SELECTION OF FINE CURED MEATS/MUSTARD/OLIVES/CORNICHONS/CRUSTY BREAD.....	15
CHEESE SHOP — REGIONALLY SOURCED FINE CHEESE /HOUSE MADE PRESERVES /NUTS /FRUIT/CRUSTY BREAD.....	15
MEAT & CHEESE —COMBINATION OF BUTCHER'S BLOCK & CHEESE SHOP.....	20

SOMETHING GREEN

KALE CAESAR —BABY KALE/CAESAR DRESSING/RYE CROUTONS/PARMESAN.....	12
LITTLE HOUSE SALAD —FIELD GREEN/CARROTS/TOMATO/CUCUMBER/BALSAMIC.....	12
SPINACH & FRISEE —PORK BELLY/POACHED EGG/LOCAL HONEY MUSTARD VINAIGRETTE.....	15

DINNER TIME

HERB CHICKEN   —MARY'S ORGANIC CHICKEN/FARRO RISOTTO/GLAZED VEGETABLES/CHICKEN DEMI GLACE.....	24
SCOTTISH SALMON   WILD ISLE ORGANIC SALMON/BELUGA LENTILS/BABY KALE/HEIRLOOM TOMATO/FETA CHEESE/(GF).....	27
BRAISED SHORT RIBS —6OZ SHORT RIB/ROASTED HATCH CHILI/GRILLED CORN/POLENTA.....	26
6OZ PETITE FILET —SKILLET VEGETABLES/FINGERLING POTATOES/CRISPY ONIONS/RED WINE DEMI.....	34
10OZ NEW YORK STRIP —CRISPY POTATO/FIRE ROASTED POBLANO/WILD MUSHROOM/HEIRLOOM TOMATO/COTIJA/(GF).....	36
MAHI NIÇOISE   FINGERLING POTATO/HARICOT VERT/OLIVE/TOMATO/POACHED EGG/SHERRY VINAIGRETTE/(GF).....	26
GRILLED SUGAR CANE SHRIMP SKEWER   AVOCADO SAUCE/MANGO-PINEAPPLE QUINOA/BABY ARUGULA/(GF).....	25
ROASTED CAULIFLOWER STEAK   —ORGANIC COCONUT OIL/SEASONAL VEGETABLES/FENNEL TOMATO SAUCE/LOCAL OLIVE OIL/CREMA DE BALSAMICO/(GF & V).....	20

SIDES

FINGERLING POTATOES (GF) —6
SEA SALT FRIES (GF) —5
RED QUINOA & BELUGA LENTILS (GF) —6
BRUSSELS SPROUTS W/BACON (GF) —6
GRILLED ASPARAGUS (GF/V) —7
SEASONAL VEGETABLES (GF/VG) —7
GRILLED STREET CORN (GF/VG) —6
CHOICE OF THREE SIDES TO SHARE—16

AFTER DINNER

BANANA CREAM PARFAIT —9 GRAHAM CRACKER/VANILLA CUSTARD/BANANA/CREAM
POT DE CRÈME —9 CUSTARD/WHIPPED CREAM/CHOCOLATE SAUCE/ ORANGE ZEST
SERRANO CHILI CHEESECAKE —9 HIBISCUS GLAZE
W.P.D DOUGHNUTS —9 LEMON CURD/BLUEBERRY PRESERVES/CHOCOLATE

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO A. GARCIA
SOUS CHEF ~ ALLISON BIRD
SOUS CHEF ~ JOSE AVILA

SUPERFOOD | VG-VEGETARIAN | V-VEGAN | GF-GLUTEN FREE
SPLIT ENTRÉE PLATE CHARGE 5

GRATUITY NOT INCLUDED. A 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PRICES ARE SUBJECT TO APPLICABLE SALES TAX.

*ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.