

## TAKE OUT MENU

### **Gf** Daily Soup | \$8.50

– Our Chefs daily creation –

### **Almost Classic Caesar Salad** | \$12.50

– Fresh romaine lettuce tossed with cashew Caesar dressing, crushed cashews and topped with Grated Parmigiano Cheese, Alberta pork belly lardon and focaccia crisp. –

### **V Df** Local Harvest Salad | \$14.00

– Hand harvested local greens and vegetables. Please ask your server for todays bounty. –

## STARTERS TO SHARE

### **Df Gf** East - West Pork Ribs | \$17.50

– Slow roasted St. Louis style ribs with a sweet and sour tamarind glaze. Served with an herb gremolata and mixed greens. –

### **Gf** Very Big Chicken Wings | \$17.25

– Buttermilk and thyme brined over-sized chicken wings with your choice of house made sauces. Sriracha Honey-Barbeque-or Maple Ginger –

## HANDHELDS

\* Served with Invermere Bakery bread and your choice of Soup Salad or French Fries. Gluten free bread available. \*

### **The Bon Burger** | \$20.50

– Seasoned ground chuck, house made barbecue and smoked cheddar, bacon, lettuce, tomato, in house pickled cucumbers with onions à l'étuvée. –

### **The Tapish Chicken Burger** | \$19.25

– Crispy chicken breast with asian style cole-slaw and Sriracha mayonnaise. –

### **VEGAN V** Carmen's Lima Bean Burger | \$17.50

– Seared lima bean patty with an apricot chutney and an herbed vinaigrette –

## CHILDREN'S MENU (12 AND UNDER)

### **KIDS** Fussili Pasta | \$12.25

– Spiral shaped pasta with your choice of tomato sauce or butter and parmigiano cheese. –

+ Pairing | Shirley Temple \$2.95 +

### **KIDS** Grilled Cheese | \$10.00

– Melted cheese sandwich. –

+ Pairing | Milk \$2.25 +

### **KIDS** Cheese Burger | \$12.25

– All beef patty with cheddar cheese. –

+ Pairing | Root Beer \$1.95 +

### **KIDS** Chicken Tenders | \$12.75

– Breaded chicken filets –

+ Pairing | Arnold Palmer \$2.75 +

## PASTA

+ Pasta is served with a slice of Invermere Bakery (grilled) baguette. Gluten free bread available. +

### **V** Fusilli Pesto Primavera | \$21.50

– Cork-screw pasta tossed with pesto and local seasonal vegetables –

### Parpadelle with Chicken | \$24.50

– Chicken breast, with a cremini mushroom cream sauce and Manchego cheese. –

## DESSERTS

### Seasonal Fruits Tart | \$11.00

– House-made egg custard topped with seasonal fruits with vanilla ice cream and a dollop of whipped cream. –

### **Gf** Chocolate Gluten-less Cake | \$12.00

– Dark chocolate buckwheat flour served with raspberry sorbet –

### Peach Cheesecake | \$11.50

– Vanilla flavoured cream cheese with a peach glaze. –