



Plum

Michael Ooms
Executive Chef

Travis Dunnet
Sommelier

apps

charcuterie & cheese 19/27
cured meats, artisan cheese, house pickles & preserves, crustini

bruschetta 14
vine-ripened tomato, sweet pickled onion, balsamic reduction, fried basil, shaved parmigiano, grilled naan

sliders 15
local AAA beef, house-ground, brioche, tomato jam, beer mustard, goat cheese

beef tartare 18
local beef tenderloin, preserved lemon, capers, quail's yolk, kettle chips

drumettes 16
brome lake duck, braised then baked, ginger & sesame glaze, roasted peanuts, sesame seeds



salad & soup

kale caesar 12
curly kale, arugula, brioche croutons, roasted garlic & preserved lemon vinaigrette, grated cured egg yolk

french bean 12
cherry tomatoes, green beans, crumbled goat, pickled red onion, strawberry black pepper vinaigrette, toasted pine nuts

soup du jour 9
changes often ~ sometimes hot, sometimes cold ~ we'll let you know!

salad & soup combination 18
soup du jour & choice of salad, grilled baguette

mains

the burger 19
house ground, bacon wrapped onion ring, tomato & onion jam, applewood smoked cheddar, foie gras aioli, house brioche

steak sandwich 18
ginger & soy marinated flank, grilled baguette, pickled vegetable salad

tuna sandwich 19
sesame-crusting albacore tuna, pickled vegetable & pea shoot slaw, miso aioli, house brioche

sandwich of the day MP
changes often, your server will elaborate on today's flavours

vegetarian 23
oven-dried tomato spaetzle, roasted wild mushrooms & wilted kale, basil pesto, toasted pine nuts



sweets

sorbet 9
prosecco & lychee sorbet, candied lime, berries, orange lavender tuile

macarons 12
locally hand-crafted by Macs & Custard, assorted flavours

parfait 10
vanilla bean custard blueberry parfait, lemon thyme shortbread, pickled blueberries, chantilly cream



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cured meats, artisan cheese, house pickles & preserves, crustini

bruschetta 14
vine-ripened tomato, sweet pickled onion, balsamic reduction, fried basil, shaved parmigiano, grilled naan

scallop ceviche 17
kaffir lime, coconut, sweet pepper, mango, cilantro, crispy wonton

beef tartare 18
local beef tenderloin, preserved lemon, capers, quail's yolk, kettle chips

drumettes 16
brome lake duck, braised then baked, ginger & sesame glaze, roasted peanuts, sesame seeds

clams 16
freshwater pacific, chorizo, sweet corn velouté, garden herbs, baguette

salad & soup

kale caesar 12
curly kale, arugula, brioche croutons, roasted garlic & preserved lemon vinaigrette, grated cured egg yolk

french bean 12
cherry tomatoes, green beans, crumbled goat, pickled red onion, strawberry black pepper vinaigrette, toasted pine nuts

soup du jour 9
changes often ~ sometimes hot, sometimes cold ~ we'll let you know!

mains

tenderloin 36
eight-ounce filet, truffle parmigiano frites, foie gras aioli, pickled vegetables

swordfish 39
blackened, sweet pepper & black bean dirty rice, blistered tomato, mango slaw

pork chop 32
citrus & herb brined, pan-roasted, celeriac apple purée, purple cabbage purée, arugula salad, apple chips

lamb 39
garlic & herb marinated, dried cranberry couscous salad, cranberry balsamic, gremolata

vegetarian 28
oven-dried tomato spaetzle, roasted wild mushrooms & wilted kale, basil pesto, toasted pine nuts

all of our entrees are served with locally-sourced vegetables that vary in selection week to week

sweets

parfait 12
vanilla bean custard blueberry parfait, lemon thyme shortbread, pickled blueberries, chantilly cream

mousse 12
dark chocolate mousse, bailey's creme anglaise, shaved milk chocolate, sour cherry, hazelnut biscotti

sorbet 9
prosecco & lychee sorbet, candied lime, berries, orange lavender tuile

macarons 12
locally hand-crafted by Macs & Custard, assorted flavours