

TO BEGIN

WOOD-FIRED FLATBREAD V+O	11
Whipped olive oil, brown butter, sea salt	
BREADED FRIED OLIVES V, GF	12
Roast garlic aioli	
ALBACORE TUNA CRUDO GF	22
Chimichurri, nigella seed, crispy caper, garden herbs	
HOT SKILLET-SEARED NOVA SCOTIA BAY SCALLOPS GF	25
Jerusalem artichoke crisps, pressed apple, pistachios, oyster cream vermouth velouté	

FROM THE GARDEN

SHAVED BRUSSELS SPROUTS V, GF	18
Pecorino, pickled grapes, balsamic, spiced almonds	
HERB CAESAR SALAD GFO	22
Romaine, endive, parmigiano, lemon zest, crispy pancetta	

SHARED LARGE PLATES

POKÉ BOWL GF, V	20
Rice + veg slaw, marinated fava + umami sesame dressing & your choice of protein: chicken, sushi tuna or tofu	
FIRE-ROASTED CAJUN CHICKEN PANINI	18
Jack cheese, sweet-pickled onion, kettle chips	
CURRY-SPICED ROAST CAULIFLOWER GF, V+	26
Cashew tahini, lemon, pickled currant	
CHICKEN PARMESAN GF	32
Pomodoro sauce, potato rosti, mozzarella	

All menu items are sourced using *local*
& *sustainable ingredients* where possible.

ALBERTA BEEF & BISON MEATBALL GF	21
Burrata, tomato, basil, arugula, cheddar crisp	
TRUFFLE FRIES V+O	16
Kennebec potatoes, rosemary, sea salt, parmesan fluff	
CHARCUTERIE	25
Local artisanal charcuterie meats, house pickles, grilled bread, Basecamp mustard + Our featured cheese	7

TOMATO & BURRATA V, GF	21
Pistachio-miso pesto, baby basil, cured egg	
WOOD-FIRED HEIRLOOM CARROTS V, GF	16
Whipped ricotta, honey & nut	

THE FIRE OVENWICH	18
Ciabatta bun, pioneer coppa ham, basil, goat cheese, garlic-cranberry spread, served with herb salad	
SMASH BURGER	25
Potato bun, bacon-onion jam, lettuce, smoked cheddar, served with potato fries	
CAST IRON-SEARED ARCTIC CHAR GF, DF	35
Hot potato salad, herb & watercress salad, lemon dressing	

20% gratuity automatically applied
to parties of 6 or more.

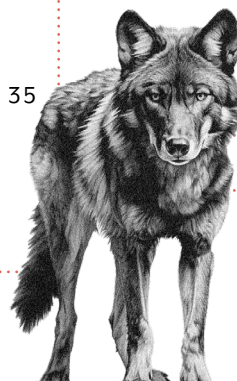
FROM THE FORNO

THE MONDO V	21
Garlic oil, aged manchego + mozzarella, side of hot honey	
MARGHERITA V	24
Heirloom tomato, prairie mozzarella, baby basil	
FORAGED MUSHROOM V	26
Garlic cream, thyme, Fairwinds goat cheese	
ALBERTA PEPPERONI	27
Tomato, fior di latte, roasted peppers, chili oil	
SOPPRESSATA	28
Calabrian chili, honey, ricotta salata	
THE HOWLER	29
Pork sausage, mushroom, sweet onion, mozzarella	

+ Substitute for GF cauliflower crust	4
+ Substitute for vegan cheese	3

FRESH PASTA

BUCATINI CACIO E PEPE V	21
Single origin black peppercorn, pecorino cheese	
GNOCCHO SARDO	29
Duck confit, wild mushroom cream sauce, crisp sage	
PAPPARDELLE	24
Slow cooked beef bolognese, Parmesan Reggiano, garlic toast	



Our pasta is prepared fresh
each day, expertly made in
partnership with Canmore
Pasta Co.

GF gluten free
DF dairy free
V vegetarian
V+ vegan
O option

GOOD AFTERNOON, DARLING