



APPETIZERS & SHARING

BREAD AND ARTICHOKE DIP Warm and savoury, featuring grilled naan, fried pita and crispy tortillas	18.00	WHIPPED FETA WITH ROASTED CHERRY TOMATOES Served with herbed crisp, roasted garlic, olive oil	18.50
MUSSELS PROVENCALE P.E.I Mussels simmered with tomatoes, garlic, onion and roasted garlic baguette	26.00	ARTICHOKE FLATBREAD Artichoke, goat cheese and black olive flatbread with roasted garlic rub, topped with arugula	17.50
2 WARM GIANT BUTTERED PRETZELS Served warm with infused cheese sauce & mustard for dipping	19.00	CHERRY TOMATO FLATBREAD House marinated, featuring feta cream topped with balsamic drizzle basil pesto	18.50

SOUPS & SALADS

BIRCHES CAESAR SALAD Romaine lettuce, Caesar dressing, smoked bacon bits, sourdough croutons, topped with parmesan cheese <i>Add Chicken 7</i>	15.00	BIRCHES CREATION SOUP Please ask your Server for details	10.00
ROASTED BEET SALAD Spring lettuce blend, roasted beets, mandarin oranges, red onion, dried cranberries, candied pecans, feta, balsamic vinaigrette <i>Add Chicken 7</i>	15.50	HARVEST SALAD Special green blend featuring napa cabbage, carrots, Brussel sprouts, dried Bala cranberries and granola with a maple vinaigrette <i>Add Chicken 7</i>	16.00
FRENCH ONION SOUP Sweet onions, sourdough croutons, bubbling Swiss cheese	11.00	SEARED AHI TUNA SALAD Greens and citrus vinaigrette, guacamole and quick pickled onions	21.00
COBB SALAD Iceberg lettuce, maple bacon, egg, avocado, diced tomato, feta cheese <i>Add Chicken 7</i>	19.00		

PIZZAS

PEPPERONI 12"	17.95	CLASSIC VEGETARIAN 12"	18.95
16"	20.95	16"	23.95
In-house made pizza sauce, mozzarella, pepperoni		In-house made pizza sauce, mozzarella and feta blend, mushrooms, onions, peppers, olives and balsamic drizzle	
BUFFALO CHICKEN 12"	19.95	HAWAIIAN 12"	18.95
16"	24.95	16"	23.95
In-house made pizza sauce, mozzarella, buffalo chicken, red onions, blue cheese drizzle		In-house made pizza sauce, mozzarella, pineapple, smoked ham	

TACOS & SANDWICHES

BLACKENED RAINBOW TROUT TACO	22.00	STEAK TIP TACO	21.00
Two trout tacos, spring lettuce blend, Korean slaw, cilantro and old bay mayo lime crème fraiche		Asada marinade with chipotle mayo, topped with cabbage greens, roasted corn	
Add taco 9.25		Add taco 9.25	
SWEET OATMEAL-CRUSTED GOAT CHEESE BLT	21.95	7 BEAN TACO	20.00
Creamed, breaded and served with harvest greens, maple bacon, hot house tomatoes with a balsamic glaze		In-house bean blend with cumin, onion, mushrooms, chipotle mayo and spring lettuce blend	
Add Chicken 7		Add taco 8.50	
RUEBEN SANDWICH	23.00		
Montreal smoked meat on swirl rye with Swiss cheese and sauerkraut. Served with Kosher dill and fresh-cut fries			

ENTREES

BRAISED BEEF	34.00	CRISPY SKIN SALMON	34.00
Slow braised with redskin mashed, rich demi, Yorkshire pudding and drizzled with horseradish cream		With wilted greens, maple beurre blanc and beet puree, topped with two blackened shrimp	
10 OZ NEW YORK STEAK	46.00	FISH & CHIPS	22.00
Served with red wine sauce and mushroom puree, fingerling potato and 2 tempura skewered shrimp		In-house crispy beer-battered cod, fries, creamy slaw and house-made tartar	
		Add Fish 9	
SHRIMP LINGUINE	33.00	CHICKEN WITH ANCIENT GRAINS	24.00
Pan-seared shrimp tossed in a sundried tomato garlic cream sauce and grilled baguette crostini		Grilled chicken breast, maple bacon, roasted red pepper hummus and crisped onions	