

ESPRESSO - \$3.95

AMERICANO - \$3.95

CORTADO - \$5.25

CAPPUCCINO - \$5.5

FLAT WHITE - \$5.5

LATTE - \$5.75

8OZ DRIP COFFEE - \$2.75

12OZ DRIP COFFEE - \$3.25

TEA - \$3.75

EXTRA SHOT - \$1

MISTO - \$0.5

RPM FLAVOUR SHOT \$1.5

8OZ HOT APPLE CIDER - \$4

12OZ HOT APPLE CIDER - \$4.50

WE EXCLUSIVELY SERVE ORGANIC DAIRY  
AND CANADIAN OAT MILK

**DRINKS**

**MENU**

## **MINISTRONE \$12**

NAVY BEANS, TOMATO, HEARTY GREENS, SLICE OF BAGUETTE

## **QUICHE \$13**

ROASTED LESYIA PEPPERS , SEASONED PORK FAT,  
ARUGULA & NASTURTIUM

## **ZUCCHINI FRITTER \$13**

ZUCCHINI, GARLIC SCAPES , WILDWOOD CHEESE WITH  
SOUR CREAM DIP

## **SMOKED MUSHROOM SANDWICH \$14**

OYSTER MUSHROOM, BEET SAURKRAUT AND SWISS STYLE  
CHEESE WITH TENDER GREEN SALAD

## **PORK SANDWICH \$13**

LINTON PASTURE PORK ON A GLASGOW BUN WITH TENDER  
GREEN SALAD

## **BEET & WILD RICE SALAD \$12**

BADGER FLAME BEETS, HIBSCUS WITH CHICKPEA, PLUMS  
AND LEMONGRASS DRESSING

## **CONFIT DUCK LEG SALAD \$17**

DUCK LEG, TENDER GREENS,  
TURNIPS AND TOASTED BREAD CRUMBS

## **ROASTED HAM \$17**

ROASTED BIRKSHIRE HAM FROM LINTON PASTURE PORK WITH  
ROASTED CORN, FAIRYTALE EGGPLANT AND TOMATILLO  
GLAZE

## **TOMATO TOAST \$8**

GOAT CHEESE CREAM, PEACH LEAF MAYO, FIG LEAF OIL,  
CURED BACON , BASILS

## **GOATS MILK YOGURT WITH GRANOLA \$12**

HOUSEMADE YOGURT, GRANOLA WITH SEASONAL FRUITS

**FOOD**

**MENU**