



Appetizers

Salmon Poke

Spiced soy maple glaze, mango, radishes, cucumber, green onions, sesame seed, wonton chips, seaweed | \$20

Pork Belly

Confit pork belly, pineapple glaze, fried kale, and herb crumb | \$18

Brussels Sprouts

Fried brussel sprouts, lemon juice, chili flakes, capers, and parmesan | \$12

Truffle Fries

House fries, parmesan cheese and truffle oil. Served with garlic aioli | \$10

Salads

Field Greens

Grainy dijon dressing, radishes, peas, cucumber, and cherry tomato | \$14

Caesar

Romaine, Caesar dressing, bacon, fresh parmesan, and garlic crouton | \$14

Beet Salad

Roasted beets, herb pistou, roasted hazelnut, frisée, watercress, fennel, old cheddar | \$14

*Add chicken or ground beef | \$9.50

Mains

Arc Burger

Boston lettuce, tomatoes, pickles, cheddar, bacon, red onion | \$21

Fish and Chips

Beer battered cod, house tartar sauce, house fries | \$27

Penne Pomodoro

House cooked tomato sauce, and parmesan cheese | \$20

*Add chicken or ground beef | \$9.50

Roast Chicken Supreme

Roasted fingerling potatoes, seasonal veg, caramel jus | \$32

Steak Frites

Hanger Steak, soy/chive compound butter, truffle parmesan fries, red wine jus / peppercorn sauce | \$43

Salmon

Grilled salmon, warm frisée salad, putanesca sauce (olives, tomato, shallot, caper, lemon, parsley) | \$28

Duck Confit

Duck leg served over house made seared gnocchi, asparagus, duck jus | \$33.

Desserts

Lemon Tart | \$10