&27

DINNER

SHARES

Designed for sharing or savouring solo

WHIPPED RICOTTA & ALBERTA HONEY 18
Ricotta cheese, honey, grilled flatbread, pistachio dukkha, fried mint (V)

CAULI BITES 17
Crispy tempura fried cauliflower, chili threads, parmesan, and pepperoncini aioli (V)

SHRIMP COCKTAIL 18
Lime marinated shrimp, gazpacho cocktail sauce (5pcs) (GF)

BEEF CARPACCIO 19
Shaved AAA Alberta beef, pickled berries, pepperoncini aioli, arugula, toasted fococcia

BRUSCHETTA 16
Marinated local tomatoes, garlic ciabatta, shaved parmesan, balsamic reduction, micro basil (3pcs) (V)

&27 FRIES 9
'&27' signature seasoning, garlic aioli (V)

FLATBREADS

Stone-fired, and perfect to share

FIG & PROSCIUTTO 24
Air dried prosciutto, herbed olive oil, goat cheese, black mission figs, arugula, truffle honey

WILD MUSHROOM & FONTINA 22
Thyme mushrooms, creamy fontina cheese, rosemary lemon oil, caramelized shallots, microgreens (V)

MARGHERITA MODERNA 21
San Marzano tomato, bocconcini, garlic confit, fresh basil (V)

PEPPERONI PICCANTE 23
House marinara sauce, cured pepperoni, micro radish greens, mozzarella cheese, chili oil

CHARCUTERIE

Select artisanal cheese, assorted cured meats, house pickled vegetables, fresh jam and preserves, local honey, crisp flatbread, various nuts and berries

SMALL (JUST RIGHT FOR 3) 36
LARGE (PERFECT FOR 6) 68

BOWLS & GREENS

Bright, bold, & built for balance

FARRO & ROASTED CARROT SALAD ..... 9 | 17
Farro pilaf, pickled berries, harissa yogurt, crispy chickpeas (V)

MISO CAESAR SALAD ..... 11 | 19
Bonito flake miso dressing, parmigiano, air dried prosciutto, toasted flatbread

CHARRED CORN & GREENS ..... 9 | 18
Arugula, charred corn, goat's cheese, shallot, cucumber, cherry tomato, lime vinaigrette (GF, V)

CREAM OF WILD MUSHROOM SOUP ..... 9 | 15
Chef's hand-made wild mushroom cream soup (V)

ENHANCE YOUR SALAD

Grilled chicken breast 9
Flank steak (6 oz.) 12
Prawn skewer 10
Seared salmon 11
Falafel (GF, V) 6

SANDWICHES

Served with &27 Fries
Substitute soup or any greens for $3

&27 BURGER 27
Two 3 oz. AAA Alberta beef smash patties, smoked cheddar, lettuce, caramelized onions, tomato, dill pickles, burger sauce, buttery brioche bun

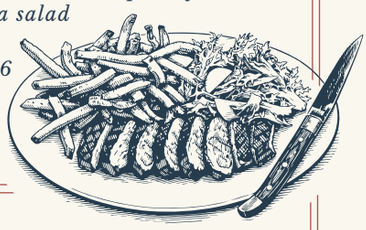
FALAFEL & HALLOUMI 20
Harissa hummus, tomato, charred lemon, arugula, grilled naan (V)

STEAK SANDWICH 29
6 oz. AAA Alberta flank steak, garlic aioli, grilled onions, arugula, toasted garlic focaccia

&27 STEAK FRITES

AAA Alberta beef served with '&27' spiced fries, red wine jus, and arugula salad

9 OZ. FLANK STEAK 36
8 OZ. STRIPLOIN 49



SIDES

Maple roasted rainbow carrots 6
White wine and thyme wild mushrooms 10
Brown butter green beans 8
Creamed charred corn 7
Coconut wild rice 5
Crispy potato bites 8

MAINS

Comfort food, rooted here

SHRIMP PENNE 31
Penne, black tiger shrimp, roasted red pepper & tomato sauce, feta cheese, cherry tomatoes, arugula

BISTRO CHICKEN 38
Pan roasted supreme, tomato chutney, maple rainbow carrots, crispy potato bites

MISO SALMON 39
Coconut wild rice, seared green beans, citrus butter (GF)

TRUFFLED WILD MUSHROOM TAGLIATELLE 33
Fresh pasta, truffle cream, parmigiano, crispy leeks, microgreens (V)

FALAFEL BOWL 32
Falafel, pickled squash noodles, wild rice, cherry tomato, cucumber, shallots, harissa hummus, feta cheese, lemon yogurt (GF, V)

(GF) - Gluten Friendly | (V) - Vegetarian

While we take precautions, our kitchen handles common allergens, and as such, we cannot guarantee that cross-contamination will not occur. Please notify your server regarding dietary restrictions or food allergies.

Prices are in Canadian dollars, taxes and gratuities are not included. (18% gratuity is added to groups of 7 or more.)