

## SOUPS & SALADS

### Seasonal Soup / Cup 5 / Bowl 10

Made fresh, in house

### Beet Salad / 15 V GF

Beets, arugula, toasted walnuts, goat cheese, smoked honey vinaigrette

### Kale Caesar Salad / 14

Marinated kale, caesar dressing, herb bread crumbs, brioche croutons, grana padano

### Fattoush Salad / 15 V

Marinated kale, mixed greens, cucumber, radish, cherry tomato, grilled flatbread croutons, feta, sumac, garlic yogurt and cilantro honey dressing

## CHARCUTERIE & CHEESE

### Choose 3 / 22 OR Choose 5 / 34 GF

Served with house preserves, pickles, crackers and toasted baguette

#### Artisan Cheese Options

Aged Gruyere, Double Brie, Lemon Ricotta, Applewood Smoked Cheddar

#### Cured Meats Options

Capicola, Genoa Salami, Prosciutto, Chorizo

## CASUAL

### Starbelly Burger / 19 GF DF

8oz CAB, Starbelly bacon, aged white cheddar, fancy sauce, lettuce, fried onion, tomato, house cut fries

### Gnocchi / 20

Roasted mushrooms, truffle, white wine cream sauce, grana padano

### Steak Sandwich / 21

Local Black Angus sirloin, roasted mushrooms, fried onion, red wine jus, horseradish aioli, cajun butter

### Chicken Sandwich / 18 GF DF

Herb + garlic marinated chicken, chipotle aioli, arugula, Starbelly bacon, tomato, house cut fries

### Clam Linguini / 22 GF

Cherry tomatoes, Starbelly bacon, white wine cream sauce, chili flakes, brioche croutons, grana padano

### Butternut Squash Ravioli / 18

Brown butter sage cream sauce, toasted walnuts, preserved lemon, grana padano

### Mussels / 18 GF

Mediterranean tomato butter, chili flakes, fresh herbs, toasted baguette

### Tuscan Chicken Flatbread / 15

Herb + garlic marinated chicken, arugula, chevre cream, pickled peppers, balsamic, smoked honey

### Italian Flatbread / 15

Capicola, smoked tomato jam, white cheddar, mushrooms, peppadew pepper, basil, grana padano, truffle



At Starbelly, our mission is to create food that emulates our idea of "Your Community, Our Kitchen". We want you to feel at home by enjoying the best of what Alberta has to offer by sourcing ingredients from local farms wherever possible.

## STARTERS

### Starbelly Baked Brie / 18 V GF

Oven baked brie, toasted walnuts, cranberries, honey, toasted baguette, house made crackers

### Braised Lamb Ribs / 15 GF DF

Maple chili glaze, hot sauce

### Crab + Asparagus Dip / 16 GF

Rock crab, asparagus, sambal oelek, toasted baguette

### Bourbon Glazed Pork Belly / 14 GF DF

24hr sous vide pork belly, maple bourbon, carrot + apple slaw

### Arancini / 14

Arborio rice, fresh mozzarella, arrabiata, truffle, basil

### Mexican Dip Trio / 15 V GF

House spiced corn tortillas, black bean salsa, guacamole, street corn

### Pork Carnitas / 14 GF DF

Corn tortilla, pineapple + adobo braised pork, carrot + apple slaw, chipotle aioli

### Cauliflower Bites / 13 V

Southwest spiced florets, chipotle aioli

### Truffle Parmesan Fries / 10 V GF

House cut fries, grana padano, truffle garlic aioli

## ADD ON

Cajun Butter / 3

Herb Butter / 3

Peppercorn Sauce / 4

Steak / 9

Chicken breast / 7

Salmon / 8

Prawns / 8

Starbelly Bacon / 4

## MAINS

### 7oz Sirloin / 27 GF

Local black angus sirloin, garlic confit smashed potatoes, seasonal vegetables

### 10oz Sirloin / 36 GF

Local black angus sirloin, garlic confit smashed potatoes, seasonal vegetables

### Salmon / 28 GF

Sundried tomato butter, cous cous, roasted cherry tomatoes

### Hunter Chicken / 28 GF

Mushroom and sundried tomato hunter sauce, roasted squash and garlic confit smashed potatoes

### Cioppino / 25 GF DF

Fresh mussels, clams, prawns and fresh fish simmered in a spicy coconut lemongrass broth

### Sous Vide Pork Chop / 29 GF

24hr brined, red pepper marinade, white cheddar grits, honey roasted carrots, smoked apple jalapeno sauce

GF GLUTEN FRIENDLY

DF DAIRY FRIENDLY

V VEGETARIAN