

## SOUPS & SALADS

### Seasonal Soup / Cup 6 / Bowl 11

Made fresh, in house

### Beet Salad / 15 V GF

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

### Kale Caesar Salad / 15

Marinated kale, caesar dressing, herb bread crumbs, 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

### Mango + Fresh Berry Salad / 18 GF DF V

Fresh seasonal berries, dragon fruit, spinach, avocado, candied pecans, mango vinaigrette

## CASUAL

### Cheese + Charcuterie / 30 GF

2 artisan cheeses + 2 cured meats, house preserves, dried fruit, pickles and baguette

### Starbelly Burger / 20 GF DF

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

### Gnocchi / 21

Spicy arrabbiata sauce, basil pesto, grana padano

### Steak Sandwich / 22 GF

Local black angus striploin, roasted mushrooms, fried onion, horseradish aioli, cajun butter, house cut fries

### Chicken Sandwich / 18 GF DF

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

### Thai Curry Bowl / 17 V DF GF

Coconut jasmine rice, curry sauce, mixed vegetables, thai basil, crushed peanuts

### Truffle Pappardelle / 22

Black truffle cream sauce, pancetta, grana Padano

### Butternut Squash Ravioli / 19 V

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

### Spicy Mussels + Chorizo / 21 GF

Mediterranean tomato sauce, roasted fennel, chili flakes, tarragon, toasted baguette

### Tuscan Chicken Flatbread / 17

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

### Italian Flatbread / 17

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

## FOOD PHILOSOPHY



We cook all of our creations right here.. from scratch. Our menu is inspired from global cuisines and we create our dishes by proudly sourcing ingredients from local farms. We want you to feel at home by enjoying the best of what Alberta has to offer.

This is "Your community, Our kitchen"

## SMALL PLATES

### Bacon Wrapped Dates / 3 each

Chevre stuffed California dates, bacon, balsamic reduction, Starbelly signature sugar

### Truffle Tartare/ 21 GF

Local angus beef, grana padano, truffle aioli, black truffle, dijon, house hot sauce, free range egg yolk

### Starbelly Baked Brie / 18 V GF

Oven baked brie, toasted walnuts, cranberries, honey, toasted baguette

### Thai Coconut Prawns / 15 DF

Coconut breaded prawns, spicy peanut sauce, compressed pineapple, pickled fresno chile

### Crab + Asparagus Dip / 16 GF

Rock crab, asparagus, sambal oelek, toasted baguette

### Bourbon Glazed Pork Belly / 15 GF

24hr sous vide pork belly, spicy cheddar grits, candied pecans, smoked jalapeno hot sauce

### Sticky Pork Buns / 14

Sous vide pork shoulder, bao buns, thai basil, crushed peanuts

### Calamari / 17

Fennel, red pepper, asparagus, preserved lemon, fresh herbs, truffle aioli, Valentina crema

### Street Corn + Guacamole / 14 V GF

House spiced tortilla chips

### Pork Carnitas / 15 GF DF

Corn tortilla, pineapple + adobo braised pork, carrot + apple slaw, feta, valentina crema

### Cauliflower Bites / 15 V

Southwest spiced florets, chipotle aioli

### Truffle Parmesan Fries / 11 V GF

House cut fries, grana padano, truffle garlic aioli

## MAINS

### 7oz Cajun Sirloin / 28 GF

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

### 10oz Striploin / 38 GF

Garlic confit mashed potatoes, carrot puree, bourbon + cherry gastrique

### Halibut + Prawns / 34 GF

Lemon risotto, asparagus, summer pea puree

### Salmon / 27 GF

Feta + caper sauce, summer succotash, green cardamom + lime leaf rice

### Sous Vide Pork Chop / 28 GF

24hr brined, red pepper marinade, white cheddar grits, seasonal vegetables, smoked apple jalapeno sauce

### Yucatán Chicken / 28 GF

Sweet + Spicy wet rub, summer succotash, crispy fingerlings, blood orange gastrique

### Cioppino / 26 GF DF

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

### Sous Vide Tomahawk (serves 4-6) / 150 GF

60oz Bone-in Ribeye, roasted mushrooms + fingerling potatoes

GF GLUTEN FRIENDLY

DF DAIRY FRIENDLY

V VEGETARIAN

ITEMS WITH ALLERGEN SYMBOLS MAY NEED MODIFICATIONS.  
PLEASE ASK YOUR SERVER FOR DETAILS.