

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

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

Gnocchi / 21 V

Roasted mushrooms, truffle, white wine cream sauce, 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, Starbelly bacon, tomato, house cut fries

Thai Curry Bowl / 17 V DF GF

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

Clam Linguini / 22 GF

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

Butternut Squash Ravioli / 19 V

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

Mussels / 19 GF

Mediterranean tomato butter, chili flakes, fresh herbs, 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

Steak Tartare / 20 GF DF

Hand cut local black angus beef, rose + orange blossom water, sumac, preserved lemon, horseradish aioli

Starbelly Baked Brie / 18 V GF

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

Lamb Ribs / 16 GF DF

Guajillo + orange braised, maple chili glaze

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

Sticky Pork Buns / 14

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

Shishito Peppers / 14 V

Blistered peppers, valentina crema, grana padano, smoked sea salt

Arancini / 15 V

Arborio rice, fresh bocconcini, arrabiata, truffle, basil

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 Hunter Striploin / 38 GF

Local black angus striploin, garlic confit smashed potatoes, seasonal vegetables, mushroom + sundried tomato Hunter sauce

Cilantro + Honey Lamb / 28

Sous vide lamb sirloin, cous cous, mixed vegetables in cilantro yogurt, chimichurri

Salmon / 28

Sun-dried tomato butter, cous cous, roasted cherry tomatoes

Sous Vide Pork Chop / 30 GF

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

Hunter Chicken / 28 GF

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

Cioppino / 26 GF DF

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

GF GLUTEN FRIENDLY DF DAIRY FRIENDLY V VEGETARIAN

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