

SOUPS & SALADS

Seasonal Soup / Cup 4 / Bowl 8

Made fresh, in house

Beet Salad / 13 **V** **GF**

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

Kale Caesar Salad / 13

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

Tomato Salad / 13 **V** **GF**

Tomatoes, lemon aioli, lemon ricotta, basil, balsamic reduction

Summer Farro Salad / 14 **V** **GF** **DF**

Arugula, red onion, cherry tomatoes, cucumber, basil, mint, citrus vinaigrette, crème fraiche

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

Coppa, Genoa Salami, Prosciutto, Chorizo

CASUAL

Starbelly Burger / 18 **GF** **DF**

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

Gnocchi / 19

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

Steak Sandwich / 20

Local Black Angus sirloin, horseradish aioli, roasted mushrooms, red wine jus

Chicken Sandwich / 17 **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 / 16

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 / 14

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

Smoked Tomato + Prosciutto Flatbread / 14

Smoked tomato jam, roasted red pepper, corn, cherry tomatoes, prosciutto, feta

 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 / 13 **GF** **DF**

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

Arrancini / 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 / 12 **GF** **DF**

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

Sourdough + Ricotta / 12 **V**

Whipped lemon ricotta, tomato + herb salad

Cauliflower Bites / 13 **V**

Southwest spiced florets, chipotle aioli

Truffle Parmesan Fries / 9 **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 / 26 **GF**

Local Black Angus sirloin, house mashed potatoes, seasonal vegetable

10oz Striploin / 35 **GF**

Local Black Angus striploin, truffle mushroom risotto, beet puree

Salmon / 27 **GF**

Sun dried tomato butter, fingerling potatoes, roasted cherry tomatoes

Herb + Garlic Chicken / 28

Marinated full breast of chicken, tomato + summer vegetable cous cous, grilled lemon

Cioppino / 24 **GF**

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

Pan Seared Halibut + Prawns / 34

Lemon risotto, asparagus, summer pea puree, micro greens

Sous Vide Pork Chop / 28 **GF**

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

GF GLUTEN FRIENDLY

DF DAIRY FRIENDLY

V VEGETARIAN