

# gather

## espresso crusted flank steak/ \$24

flank steak rubbed with rich espresso and pepper, grilled to medium. Served with sour cream & dill nugget potatoes. with a red wine reduction.

## brined heritage pork chops/ \$22

brine cured pork chops, pan roasted with butter & fresh herbs. with a warm kale & new nugget potato salad.

## pan roasted chicken with plums/ \$23

slow roasted chicken breast finished in a fresh plum & red wine sauce. served with skillet roasted wild rice and french green beans.

## wild sockeye salmon/ \$20

wild sockeye salmon pan roasted with fresh herbs, served with skilled roasted wild rice and french green beans and a fresh citrus slaw.

## roasted beet, squash & apple salad/ \$16 add grilled salmon or grilled chicken \$6

spicy arugula with roasted beets, butter nut squash & apples. heirloom tomatoes, candied pumpkin seeds & feta cheese. sweet bell peppers, red onion & cucumber. with banana loaf & maple balsamic vinaigrette.



# *a rich heritage*

brined heritage pork chops/ \$22

brine cured pork chops, pan roasted with butter & fresh herbs. warm kale salad with roasted new nugget potatoes, heirloom tomatoes & apples

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