

LUNCH MENU

SALADS & SOUP

Kale Caesar Mixed Lettuce, Kale, Herb Crostini, Grana Padano Cheese, Smoked Paprika Oil, Fried Capers, Oven Dried Tomatoes, Caesar Vinaigrette \$13

Greens & Grains Spinach, Arugula, Quinoa, Hemp Hearts, Pea Shoots, Sprouts, Seeds, Cranberries, Fresh Herbs, Lime Agave Vinaigrette \$12

Bittersweet Salad Bitter Greens, Candied Pecans, Apple, Chives, Shallots, Blue Claire Cheese, Gala Apple Vinaigrette \$13

Customize Your Salad... **Blackened Chicken** \$7

Garlic Prawns \$8

Marinated Mushrooms \$5

Locally Inspired Daily Soup \$8

TAPAS

Crab and Fresno Chili Dip Dungeness Crab, Fresno Chili, Confit Garlic, Artichoke, Cream Cheese, Panko Breadcrumbs, Crispy Wontons \$15

Volcanic Salt Edamame Edamame Beans, Black Salt, Garlic Ginger Soy Glaze \$11

Rosstown Farms Chicken Wings Honey Hot, Cajun Spice, Roasted Garlic or Ginger Soy Glaze \$16

Truffle Fries Thick Cut Fries, Fresh Parsley, Parmesan, Truffle Oil, Chipotle Aioli \$9

Artisan Bread Warm Bread, Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar \$7

BC Cheese Plate Chefs Selection of Assorted Cheeses, Dave's Pepper Jelly, Fresh Fruit, Grilled Flatbread \$23

BC Charcuterie Chefs Selection of Artisan Cured Meats, Warm Olives, Grilled Flatbread \$23

The Greek goddess "Halcyon" daughter of Aeolus loved and married a human that was killed in the Greek sea. Zeus took mercy on her and changed them both into kingfisher (Greek for Halcyon) birds so they could be reunited. The bird nested close to the shore and Aeolus tamed the waves so the bird could breed in peace. This myth leads to the use of the word halcyon as a term for peace and calmness. The Greek still celebrate Halcyon days; a regularly occurring calmness of weather and sea around solstice.

LUNCH MENU

BURGER/ WRAP/DIP

Beef Burger Lettuce, Tomato, Chipotle Mayo, Sprouts, Pickles, Sweet onion, Potato Scallion Bun \$15

Blackened Chicken Burger Lettuce, Tomato, Chipotle Mayo, Sprouts, Pickles, Sweet onion, Potato Scallion Bun \$15

Turkey and yam wrap Freshly Roasted Turkey, Spinach Tortilla, Yams, Lettuce, Sprouts, Spring Onion, Chipotle Mayo \$15

Braised Lamb Dip Braised Lamb, Ciabatta, Caramelized Onion, White Cheddar, Ciabatta, Dijonaise, Jus \$16

Our Burgers and Sandwiches are served with Fresh Cut Fries or Soup

Substitute Fries or Soup for Greens & Grains or Caesar Salad \$2

Customize Your Burger, Wrap or Dip...

Aged White Cheddar \$2

Applewood Smoked Bacon \$3

Marinated Mushrooms \$3

ENTREES

Grilled Vegetable Flatbread House Rolled Flatbread, Herb Pistou, Grilled Vegetables, Goat Cheese, Balsamic Reduction \$16

Margarita Flatbread House Rolled Flat Bread, Marinara Sauce, Mozzarella Cheese, Goat Cheese, Fresh Herbs \$15

Lunch Alfredo Parmesan Cream Sauce, Trotelle Noodles, Marinated Mushrooms, Kale, Grape Tomatoes, Fresh Herbs, Parmesan, Baguette \$15

Marinated Vegetable Putenesca Lemon, White Wine, Confit Garlic, Olives, Capers, Artichoke, Tomato, Mushrooms, Olive Oil, Trotelle Noodles, Parmesan, Baguette \$15

Fish 'n' Chips Panko Crusted Rock Fish, House Cut Fries, Radish Slaw, Lemon, Garlic Aioli \$16

At the Kingfisher Restaurant it is our aim to provide you with the best dining experience possible. We source many of our products from local Farmers, Vendors and Artisans and we strive to support only sustainable practices. To name a few of our amazing suppliers...

