



Kale Caesar

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

14

Greens & Grains

Spinach, Organic Arugula, Quinoa, Hemp Hearts, Pea Shoots, Seeds, Fresh Berries, Raspberry Vinaigrette

13

Roasted Beet

Baby Beets, Organic Arugula, Goats Cheese, Toasted Hazelnuts, Fresh Lemon and Olive Oil

14

Add Chicken or Garlic Prawns

8

Daily Soup

Chef's Creation

8

Edamame

Ginger Soy, Volcanic Salt

11

Rosstown Farms Chicken Wings

Honey Hot, Ginger Soy Glaze, Cajun Spice, or Roasted Garlic and Honey

16

Truffle Fries

Fresh Herbs, Grana Padano, Truffle Essence, Chipotle Aioli

10

Artisan Bread

Herbed Butter

7

Charcuterie Platter

A Selection of Two Rivers Cured Meats, Marinated Olives, Grainy Dijon, Artisan Bread

23

Salt Spring Island Mussels

Chef's Creation

Market Price



Crispy Pork Belly Sandwich

Cabbage Slaw, Confit Cherry Tomatoes, Chipotle Aioli

16

Braised Lamb Dip

Braised Lamb, Ciabatta, Caramelized Onion, White Cheddar, Ciabatta, Grainy Dijon, Jus

16

Beef Burger

In House Ground Angus Beef, Lettuce, Tomato, Pickles, Pickled Red Onion, Chipotle Aioli

16

Chicken Burger

Lettuce, Tomato, Pickles, Pickled Red Onion, Chipotle Aioli,

16

Vegetarian Burger

Marinated Portobello Mushroom, Lettuce, Tomato, Pickled Red Onion, Pickles, Chipotle Mayo

16

Served with Fries, Soup, or Greens

Substitute any of our Specialty Salads

3

Add White Cheddar, Bacon, or Mushrooms

3

Grilled Vegetable Flatbread

House Rolled Flatbread, Basil Pistou, Grilled Vegetables, Mozzarella, Goat Cheese, Balsamic Reduction

16

Add Chicken/Garlic Prawns

8

Margarita Flatbread

House Rolled Flat Bread, Marinara Sauce, Mozzarella Cheese, Goat Cheese, Fresh Herbs

15

Add Chicken/Garlic Prawns

8

Pappardelle

San Marzano Tomato Sauce, Fresh Basil, Granna Padano

15

Add Chicken/Garlic Prawns

8

Fish 'n' Chips

Panko Encrusted Ling Cod, Hand Cut Wedge Fries, Green Cabbage Slaw, House Made Tartar Sauce

16