

LUNCH
APPETIZER



Kale Caesar Salad

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

14.00

Truffle Fries

Fresh Herbs, Grana Padano, Truffle Essence, Chipotle Aioli

10.00

Greens & Grains Salad

Baby Spinach and Arugula, Quinoa, Hemp Hearts, Pea Shoots, Seeds, Roasted Gala Apples, Whole Grain Mustard and Honey

14.00

Artisan Bread

Herbed Butter, Olivia's Olive Oil and Balsamic Vinegar

8.00

Roasted Beet Salad

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

14.00

Charcuterie Platter

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

23.00

Add To Your Salad

- Marinated Chicken Breast
- Wild Argentinian Prawns

8.00

Antipasti Platter for Two

Marinated Olives and Artichokes, Confit Cherry Tomatoes, Roasted Peppers, Roasted Eggplant, Pecorino Romano, Bresaola, Coppa, Grilled Artisan Bread

35.00

Roasted Apple & Butternut Squash Soup

Crème Fraiche

8.00

Crispy Pork Wontons

Sweet Soy, Daikon and Carrot Slaw, Burnt Lime

14.00

Edamame

Ponzu, Sea Salt

11.00

Salt Spring Island Mussels

Chef's Creation

Market Price

Rosstown Farms Chicken Wings

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

16.00

Spicy Albacore Tuna Tartare

Sriracha, Cilantro, Scallion, Toasted Sesame Seeds, Wonton Crisps

17.00

LUNCH
MAINS



Braised Lamb Dip

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

16.00

Grilled Vegetable Flatbread

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

16.00

Beef Burger

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

16.00

Margarita Flatbread

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

15.00

Chicken Burger

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

16.00

Add To Your Flatbread

- Marinated Chicken Breast
- Wild Argentinian Prawns
- Chorizo Sausage

8.00

Falafel Burger

House Made Falafel Patty, Lettuce, Tomatoes,
Pickled Onions, Tahini Sauce

15.00

Penne Gratin

San Marzano Tomato Sauce, Fresh Basil, Grana Padano,
Fior de Latte, Panko Crust, Garlic Baguette

19.00

**We serve our Burgers and Dip with Fries, Soup,
or Greens**

Substitute any of our Specialty Salads

3.00

Moroccan Vegetable Curry

Chick Peas, Potatoes, Yams, Tomatoes, Crispy Eggplant, with
Lemon and Dill Yogurt Sauce, Jasmine Rice Pilaf, and Grilled
Naan Bread

19.00

Add To Your Burger

- White Cheddar
- Bacon
- Mushrooms

3.00

Add To Your Penne Gratin/Moroccan Curry

- Marinated Chicken Breast
- Wild Argentinian Prawns
- Chorizo Sausage
- Braised Lamb

8.00

Fish 'n' Chips

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

16.00

Fish Tacos

Grilled Rockfish, Shaved Cabbage, Pickled Onions,
Salsa Verde, Crema

14.00