

**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

Greens & Grains Salad

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



14.00

Roasted Beet Salad

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



Add To Your Salad

- Marinated Chicken Breast
- Wild Argentinian Prawns

Roasted Apple & Butternut Squash Soup

Crème Fraiche



8.00

Crispy Pork Wontons

Sweet Soy, Daikon and Carrot Slaw, Burnt Lime

14.00

Rosstown Farms Chicken Wings

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



16.00

Truffle Fries

Fresh Herbs, Grana Padano, Truffle Essence, Chipotle Aioli



10.00

Artisan Bread

Herbed Butter, Olivia's Olive Oil and Balsamic Vinegar



8.00

Charcuterie Platter

A Selection of Locally Cured Meats, Marinated Olives, Whole Grain Mustard, Artisan Bread



23.00

Cheese Board

14.00

Assortment of Artisan Cheeses, Dave's Pepper Jelly, Artisan Bread



24.00

Charcuterie and Cheese

8.00

Locally Cured Meats, Artisan Cheeses, Dave's Pepper Jelly, Marinated Olives, Whole Grain Mustard, Artisan Bread



35.00

Edamame

8.00

Ponzu, Sea Salt



11.00

Spicy Albacore Tuna Tartare

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

14.00

17.00

Salt Spring Island Mussels

Chef's Creation



Market Price

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

Cache Creek Ranch Steak Sandwich

Beef Bavette, Garlic Herb Cream Cheese, Sautéed Spinach and Mushrooms, Crispy Onions, Toasted Ciabatta



17.00

Margarita Flatbread

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



15.00

Beef Burger

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



16.00

Add To Your Flatbread

- Marinated Chicken Breast
- Wild Argentinian Prawns
- Chorizo Sausage

8.00

Chicken Burger

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



16.00

Penne Gratin

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



19.00

Falafel Burger

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



15.00

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

We serve our Burgers and Sandwiches with Fries, Soup, or Greens

Substitute any of our Specialty Salads

3.00

Add To Your Penne Gratin/Moroccan Curry

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

8.00

Add To Your Burger

- White Cheddar
- Bacon
- Mushrooms

3.00

16.00

Fish 'n' Chips

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



Gluten Free Option



Vegetarian



Vegan Option