

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 Arugula, Spinach, Quinoa, Seeds, Hemp Hearts, Dried Cranberries and Apple Cider Vinaigrette



14.00

Fennel & Apple Salad

Baby Arugula, Feta, Toasted Pistachios and Citrus Vinaigrette



14.00

Add To Your Salad

- Marinated Chicken Breast
- Wild Argentinian Prawns

8.00

Roasted Wild Mushroom Soup

Puffed Wild Rice, Goats Cheese Cream



11.00

Goat's Cheese Crostini

Marinated Roasted Peppers, Kalamata Olives, Italian Parsley, Grilled Bianca Bread



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

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



24.00

Charcuterie and Cheese

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



35.00

Edamame

Ponzu, Sea Salt

11.00

Tuna Tataki

Albacore Tuna, Shaved Scallion, Toasted Sesame Seeds, Ponzu Vinaigrette

17.00

Salt Spring Island Mussels

Chef's Creation



Market Price



Gluten Free Option



Vegetarian



Vegan Option

LUNCH MAINS



Reuben Sandwich

Corned Beef, Sauerkraut, Gruyere Cheese, Grainy Dijon
Marble Rye

16.00

Grilled Vegetable Quesadilla

Red Onions, Artichokes, Red Peppers, Aged Cheddar,
Mozzarella



15.00

Prosciutto Flatbread

Kalamata Olives, Roasted Mushrooms, Fior di Latte, Fresh Basil

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

Fish 'n' Chips

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

16.00



Gluten Free Option



Vegetarian



Vegan Option