

Starters

Saltspring Island mussels, your choice of madras curry, white wine & shallot or spicy ginger-lemongrass 16-

always fresh, availability may be limited – please ask your server

Poached prawns, spicy strawberry sofrito, house-made citrus labneh, cucumber - parsley jelly 12-

Caspian Acres charcuterie for one – housemade terrine & sausage, pickles, blackberry mustard, sauce Gribiche (local pork, eggs and duck) 16-

Romaine lettuce & iceberg wedge salad, crumbled blue cheese, toasted hazelnuts, chipotle-buttermilk dressing 11-

Roasted apple and pumpkin soup, house made bacon, pumpkin seed pesto, toasted walnuts 9-

Chili-ponzu tuna, scallion puree, sesame-radish slaw 13-

Mixed greens, spun root vegetables, pickled beet, spiced seeds, maple-soy vinaigrette 11-

Herb, shallot and fresh cheese stuffed house made tortelloni, beef and pork ragout 13-

Smoky eggplant dip, pistachio, spicy chili oil, crostini 9-

Escargots fricasee, roasted garlic, cremini mushrooms, baguette 12-

Duck fat frites, herb salt, asiago cheese, black garlic mayo 8-

house baked organic flour bread of the day with house made cultured butter 3- per guest

Corkage 25- per 750 ml bottle BC liquor board regulations apply Cakeage 2- per guest

Mains

Grilled chicken Kofta marinated in yoghurt, garlic & spices, herb salad, harissa, pulao rice and naan 23-

Seared Ahi tuna, tomato-chorizo antipasto, red pepper slaw, nori salt, carrot puree 29-

Grilled herb marinated lamb sirloin, red wine syrup, shaved fennel, warm chickpea salad, pistachio dukkah 30-

Local apricot glazed Caspian Acres duck breast, house-made bacon bean stew, braised cabbage, fresh mustard greens 36-

Tarragon rabbit – mushrooms, pearl onions, cream, grainy mustard gnocchi 28-

Hand made fettucine, smoked BC salmon, wilted spinach, fried capers, leek cream 22-

Grilled BC beef striploin steak, peppercorn marrow butter, house-made shallot & chive 'boursin', roasted tomatoes, confit potatoes 34-

Herb and red wine braised BC turkey shank, wild rice gremolata, lime corn, roasted radishes 24-

Thai coconut green curried Pacific cod, jasmine rice, fresh cilantro 29-

Bacon wrapped elk meatloaf, buttermilk potato mash, wild mushroom and brandy demiglace, brasicca salad 29-

*Not every ingredient is listed. Please inform your server of any food allergies **before ordering.***

Since 2004 we have proudly partnered with local farmers & artisans, brewers & vintners to bring the very best of our region to your plate. SSOL Gardens, Silver Springs Organic Farm, Caspian Acres Farm, Little Kombucha Brewing Co., Watersmeet Farm, Fun Guy Mushrooms, Ted's Trout, ProMicro Microgreens, 4 Elements Farm, Laughing Swan Farm, Thistle Farms, Crannog Ales, among many, many others.