

Starters

Crab cake, sambal aioli, Thai pepper-carrot slaw 20

BBQ sticky duck crepe, chopped mango salad, sesame snap dust 18

Rabbit spanakopita with prosciutto, spinach, goat cheese and dates, truffle vinaigrette 19

Smoked beetroot carpaccio, fennel vinaigrette, spiced seeds, whipped goat's cheese, honey drizzle 16

Salt Spring Island mussels steamed in white wine, garlic & shallots (*depending on availability*) 19

Antipasto salad – cured meats, olives, pepperoncini, pickled artichoke, cherry tomatoes, baby bocconcini, cheeses, mixed greens, red wine vinaigrette 19

All things green salad with green apple and pumpkin seeds, green goddess dressing 12

Steak tartare, smoked oyster aioli, crostini 18

Hand made French bread, house made cultured butter 8- basket

Mains

Bacon wrapped elk meatloaf, sweet potato & yam mash, hunter sauce, braised greens, confit tomatoes 33

Pasta alla Norma – house-smoked eggplant, tomato & house-grown basil sauce 25
add Chopping Block Lamb Merguez sausage 32

Grilled, 12oz bone-in, BC pork loin chop, peach bbq sauce, confit baby potatoes 42

Moroccan chicken tagine with preserved lemon, green olives, Israeli couscous 29

Brome Lake duck breast, blueberry-port wine sauce, carrot & cauliflower puree, sauteed baby potatoes 34

Pan-seared Little Fort BC trout, lemon-garlic parsley sauce, crushed baby potatoes 32

Farro risotto, lemon-garlic sauteed shiitake mushrooms, wilted greens 26

Brazilian seafood stew with mussels, shrimp, bay scallops, Humboldt squid, coconut-lime broth, brown basmati rice, fried plantain 30

Sesame crusted ahi tuna, house made kimchi fried rice, sweet soy & coconut-lime reductions, fried egg, sauteed greens 35

Grilled 6 oz flat iron steak, fresh herb & garlic chermoula, rosemary mashed potato 38

Tables are booked two hours apart. If you would like to enjoy a more leisurely dinner, please book for 7pm or later or, let us know that you would like to stay a little longer.

18% gratuity added to tables of 6+

brownstone
RESTAURANT