

Starters

Saltspring Island mussels, tequila-chipotle pepper cream 16-

White bean & grilled vegetable bruschetta, rosemary crostini, balsamic drizzle 10-

Charcuterie board – assorted house made & local cheeses, meats, pickle, bread 22-

Crispy fried duck, spicy maple, chive oil, local organic cabbage slaw 15-

Romaine salad, garlic-anchovy dressing, applewood smoked bacon,
olive oil croutons, parmesan crisp 10-

Mushroom & fresh thyme soup 9-

Bison carpaccio, smoked cumin-lime eggplant, crème fraiche, house-pickled red onion 15-

Chard, kale & spinach greens salad, brussels sprouts, butternut squash,
pomegranate molasses vinaigrette 9-

Brownstone poutine – truffle oil fries, aged cheddar curds, roast chicken & wild
mushroom gravy 16-

Za'atar spiced beetroot dip, toasted pistachios, pomegranate molasses, crostini 9-

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

House baked bread of the day with butter 2- per guest

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

Mains

Maple lacquered, herb marinated roasted half game hen, Silver Springs Organic beet pave, oven dried cherry tomatoes, sherry jus 20-

Miso-sesame buttered prawns, sticky rice, sake pickled pearl onions, radish slaw 26-

Braised free range lamb shank roasted root vegetables, creamed squash, cilantro pistou 27-

Pan roasted striploin steak, red wine braised shortrib, horseradish butter, fried potato nest, oat-barley risotto 33-

Brome Lake duck breast, pan roasted, brandied cherry demiglace, roasted baby carrots 27-

Great white northern bean cassoulet – duck bacon, duck confit, andouille sausage, sugar cured roasted pork belly 24-

House made egg yolk fettuccine, olive oil, herbs, fried capers, shaved asiago cheese 18-

Crisp skinned pan seared Kamloops rainbow trout, herb aioli, French green beans, crushed fingerling potatoes, smoked paprika oil 27-

Cod and prawn cocotte – braised with tomatoes, nicoise olives, chorizo sausage, extra virgin olive oil, potatoes, garlic 29-

Bacon wrapped elk meatloaf, parsnip-peppercorn-potato mash, wild mushroom and brandy demiglace, green bean salad 27-

*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, Aveley Alpine Ranch, Crazy Eight Acres Farm, Ted's Trout, 4 Elements Farm, Laughing Swan Farm, Thistle Farms, Crannog Ales, Watersmeet Farm among many, many others.