

## Starters

Saltspring Island mussels, your choice of: tequila-chipotle pepper cream  
or white wine & shallot or tomato-basil-chorizo sausage 16-  
*always fresh, availability may be limited – please ask your server*

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

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

Crispy fried duck, stuffing waffle, spicy maple, chive oil, arugula 16-

Whole leaf romaine salad, garlic-anchovy dressing, applewood smoked bacon,  
olive oil croutons, parmesan crisp 11-

Spiced sweet potato soup, walnuts, cucumber yoghurt 9-

Line caught ahi tuna carpaccio, zucchini soffritto, soy-citrus mayo, pickled shimeji  
mushrooms, puffed wild rice 16-

Salad of kale & endive, ginger-sesame vinaigrette, sesame brittle, fresh mandarin orange 12-

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

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

Turkey poutine – confit turkey, turkey gravy, sage, rosemary, thyme, cranberry puree,  
Village Cheese Co. curds 16-

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

Chicken Marbella braised with olives, capers, dried fruit, oregano, roasted garlic  
whipped potato 22-

Shrimp and Grits – butter fried shrimp, bourbon bacon candy, caramelized cabbage,  
buttermilk grits, shredded kohlrabi 26-

Braised lamb shank, roasted root vegetables, creamed squash, cilantro pistou 29-

Grilled striploin steak, Bordelaise sauce of shallots, red wine, bone marrow & demi glace 36-

Brome Lake duck breast, carrot puree, sunflower seed pesto, duck bacon salt 29-

Braised pork cheeks, buttered sourdough gremolata, pickled mustard seed, apricot relish 25-

Tagliolini putanesca – housemade pasta made with locally farmed eggs, tomato, nicoise olive,  
caper, anchovy, red pepper sauce 19-

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

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

Bacon wrapped elk meatloaf, peppercorn-potato mash, wild mushroom and  
brandy demiglace, brassica 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 Organics, Ted's Trout, Mighty Micros Microgreens, 4 Elements Farm, Laughing Swan Farm, Thistle Farms, Crannog Ales, Watersmeet Farm among many, many others.*