

Starters

Saltspring Island mussels, your choice of: tequila-chipotle pepper cream
or white wine & shallot or coconut green curry 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-

Silver Springs Organic's romaine salad, garlic-anchovy dressing, applewood smoked
bacon, olive oil croutons, parmesan crisp 11-

Cucumber gazpacho, crème fraiche, salsa fresca 8-

Bison carpaccio, lightly smoked roasted red pepper sofrito, crème fraiche,
house-pickled red onion 16-

Salad of arugula, locally grown 'Mighty Micros' microgreens, quinoa, goat's cheese,
sunflower seeds, fresh herb vinaigrette 13-

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

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

Escargots fricassée, 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

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

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

Confit free range lamb, Parisienne gnocchi, minted peas, red wine syrup, rocket greens 27-

Grilled Black Apron Ranch ribeye steak, all-dressed baby potatoes, Bordelaise sauce of
shallots, red wine, bone marrow and demi glace 38-

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-

House made egg yolk fettuccine, olive oil, herbs, fried capers, shaved asiago cheese 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, green bean 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, Ted's Trout, Mighty Micros Microgreens, 4 Elements Farm, Laughing Swan Farm, Thistle Farms, Crannog Ales, Watersmeet Farm among many, many others.