

Starters

- Crab cake, sambal aioli, Thai pepper-carrot slaw 17
- Rabbit spanakopita with prosciutto, spinach, goat cheese and dates, truffle vinaigrette 17
- Little Fort trout tartar – radish top green gazpacho, pickled ginger 15
- Duck fat fries poutine with caramelized onion gravy, Village Cheese Co. curds 16
- Smoked beetroot carpaccio, fennel vinaigrette, spiced seeds, whipped goat's cheese, truffle honey 15
- Salt Spring Island mussels steamed in cider with spring onions and cream (*depending on availability*) 18
- Antipasto salad – cured meats, olives, pepperoncini, pickled artichoke, cherry tomatoes, baby bocconcini, cheeses, mixed greens, red wine vinaigrette 16
- All things green salad with green apple and pumpkin seeds, green goddess dressing 12
- Spring vegetable chicken soup, house made chive gnocchi 10
- Hand made French bread, house made cultured butter 8- basket

Mains

- Chicken, fennel and artichoke fricassee with zaatar roasted baby potatoes 28
- Bacon wrapped elk meatloaf, sweet potato & yam mash, hunter sauce, braised greens, confit tomatoes 32
- Bone-in pork chop, maple-soy glaze, sunflower gremolata, pickled red onion 30
- Braised lamb ragout with house made pappardelle noodles, grana Padano cheese 29
- Pan-seared Brome Lake duck breast, creamy polenta, spiced orange sauce 30
- Little Fort BC rainbow trout, lemon cream, crushed baby potatoes, house made dill Farmer's cheese, West End Tiny Farm microgreens salad 30
- Seafood Cioppino – mussels, shrimp, scallops and Humboldt squid in a white wine-tomato broth 29
- Farro risotto, lemon-garlic sauteed shiitake mushrooms, wilted greens 26
- Onion and panko crusted ahi tuna, lemon-caper sauce, cucumber and quinoa salad 31
- Dry rubbed 10 oz New York steak, bagna cauda compound butter, whipped feta, potato pave 42

Tables are booked two hours apart. If you would like to enjoy a more leisurely dinner, we invite you to book for 7pm or later.

18% gratuity added to tables of 6+

brownstone
RESTAURANT