

## Starters

Crab cake, sambal aioli, Thai pepper-carrot slaw 18

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

Rabbit spanakopita with prosciutto, spinach, goat cheese and dates, truffle vinaigrette 18

Smoked beetroot carpaccio, fennel vinaigrette, spiced seeds, whipped goat's cheese, honey drizzle 15

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 17

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

Steak tartare, smoked oyster aioli, crostini 17

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 32

Pasta alla Norma – lamb merguez sausage, smoky eggplant, tomato & fresh basil sauce 29

Cider braised BC pork belly, rutabaga & potato mash, garlic greens, bourbon jus 32

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

Brome Lake duck breast, blueberry-port wine sauce, carrot and cauliflower purees 31

Pan-seared Little Fort BC trout, lemon-garlic parsley sauce, crushed baby potatoes 30

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 29

Sesame crusted ahi tuna, house made kimchi fried rice, sweet soy & coconut-lime reductions, fried egg, sauteed greens 34

Grilled 6 oz flat iron steak, fresh herb & garlic chermoula, rosemary mashed potato 39

*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