

Starters

- Crab cake, brown butter aioli, corn and cabbage 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
- Trout belly croquettes, jalapeno ranch, watercress salad, house pickled onion 14
- Smoked beetroot carpaccio, fennel vinaigrette, spiced seeds, whipped goat's cheese, truffle honey 15
- Kale and spinach salad, cranberries, roasted squash, birch syrup & poppyseed vinaigrette 11
- Salt Spring Island mussels, red Thai curry *(depending on availability)* 18
- Mushroom and fresh thyme soup 10
- Cheese board- selection of three cheeses, house pickled vegetables, fruit & nuts
- Hand made French bread, house made cultured butter 8- basket

Mains

- Herb & garlic marinated Farm Crest farm chicken breast, cremini mushroom risotto, thyme jus 30
- Bacon wrapped elk meatloaf, sweet potato & yam mash, hunter sauce, braised greens, confit tomatoes 32
- Wuxi-style star anise & orange glazed BC pork belly, sticky rice cake, house made kimchi, sauteed greens 30
- Hand made cavatelli pasta, leek and mushroom sauce with shaved broccoli 22
- Pan-seared Brome Lake duck breast, creamy polenta, spiced orange sauce 30
- Roast leg of venison, sour cherry-port wine sauce, savoury date bread pudding 34
- Portuguese seafood stew, bay scallops, prawns, grilled Humboldt squid,
Salt Spring Island mussels, potatoes, tomato-chorizo broth 29
- Red wine braised lamb shank, horseradish whipped potatoes 35
- Pepper crusted ahi tuna, black bean buttered udon noodles, daikon salad 30
- 10 oz New York cut steak, red wine jus, blue cheese scalloped potatoes 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