

## Starters

Saltspring Island mussels, your choice of madras curry, white wine & shallot or spicy ginger-lemongrass 16-

*always fresh, availability may be limited – please ask your server*

Poached prawns, spicy strawberry sofrito, citrus labneh, cucumber - parsley jelly 12-

Charcuterie board

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

Romaine lettuce & iceberg wedge salad, crumbled blue cheese, toasted hazelnuts, chipotle-buttermilk dressing 11-

Roasted apple and pumpkin soup, house made bacon, pumpkin seed pesto, toasted walnuts 9-

Little Fort BC trout tartar, radish top pesto, fresh grapefruit & cucumber 13-

Butter lettuce and arugula salad, shaved cucumber, house made fresh cheese, pear vinaigrette 11-

Herb, shallot and fresh cheese stuffed house made tortelloni, beef and pork ragout 13-

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

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

Duck fat frites, herb salt, asiago cheese, black garlic mayo 8-

house baked organic flour bread of the day with house made cultured butter 3-  
per guest

*Corkage 25- per 750 ml bottle    BC liquor board regulations apply    Cakeage 2- per guest*

## Mains

Southern fried game hen, aged cheddar mac and cheese, cabbage slaw 23-

Seared Ahi tuna, tomato-chorizo antipasto, red pepper slaw, carrot puree 29-

Braised lamb shank, spiced squash, roasted root vegetable and cilantro pistou 30-

Spiced honey glazed Caspian Acres half duck breast, miso braised duck stuffed rice cake, stonefruit chili relish, roasted red pepper puree 36-

Tarragon rabbit – mushrooms, pearl onions, cream, grainy mustard gnocchi 28-

Hand made fettucine, smoked BC salmon, wilted spinach, fried capers, leek cream 22-

Grilled BC beef striploin steak, confit baby potatoes, creamed kale, roasted shallots, local horseradish 34-

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, buttermilk potato mash, wild mushroom and brandy demiglace, brasicca 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 Farm, Caspian Acres Farm, Little Kombucha Brewing Co., Watersmeet Farm, Fun Guy Mushrooms, Ted's Trout, ProMicro Microgreens, 4 Elements Farm, Laughing Swan Farm, Thistle Farms, Crannog Ales, among many, many others.*