



DINNER MENU JUNE 2018

SHARE PLATES

WARM MARINATED OLIVES	8
ROAST GARLIC HUMMUS pine nuts • house focaccia	9
HAND-CUT TRUFFLE FRIES parmesan • smoked salt	9
CHEESE PLATTER paillot de chèvre • bleu d'elizabeth • 9 year aged cheddar • fermented mustard • pickles • labneh house focaccia • lavash	21
ANTIPASTO PLATTER (v) devilled eggs • marinated red pepper & mushrooms • sicilian olives • pickles house focaccia • lavash	16
CHARCUTERIE PLATTER prosciutto • fennel pepper salami • tuscan sour sausage house cocktail sausages • fermented mustard • pickles • house focaccia • lavash	18
BUILD UP YOUR PLATTER + extra cheese 8 + extra meat 6 + extra veg 4	

SIDE PLATES

HAND-CUT FRENCH FRIES (vg) thick & crispy • house chipotle ketchup	7
GARDEN SALAD (vg) local & organic vegetables • house vinaigrette	7
SPINACH & BEET SALAD (v) goat cheese • candied pecan • tahini dressing	7
BROCCOLINI (vg) tahini dressing • sesame	7

MAIN PLATES

UKRAINIAN BORSCHT (v) crème fraiche • chives • house sourdough	12
SPRING SALAD asparagus • corn • pickled vegetables • puffed rice goat cheese • maple dressing <i>choice of avocado or pulled chicken</i>	18
SPINACH & BEET SALAD goat cheese • candied pecan • tahini dressing <i>choice of avocado or pulled chicken</i>	18
FALAFEL PLATE (v) fennel & spring leaf salad • charred pickled carrot • hummus • tzatziki • grilled tortilla	18
SALT SPRING ISLAND MUSSELS Thai coconut broth • hand-cut, triple cooked fries	19
CAULIFLOWER SANDWICH (vg) tandoori spiced roasted cauliflower • kale apple slaw • toasted ciabatta • side of grilled broccolini	21
CHEESE & BACON BURGER 21-day dry aged beef • lettuce • tomato • onion chipotle ketchup • side of hand-cut fries	23
RED & WHITE BURGER 21-day dry aged beef • goat cheese • roasted red peppers • lettuce • tomato • onion side of hand-cut fries	23
MUSHROOM RISOTTO (v) shiitake, oyster & cremini mushroom spinach • parmesan cheese	22
CRISPY PORK BELLY apple tart tatin • parsnip puree arugula & goat feta salad	23
HALIBUT FILLET pan-fried • warm potato • mint & spinach salad	26
72 HOUR BISON SHORT RIBS smoked mashed potato • purple carrot • endive	26
DRY AGED STEAK & FRIES 21 day dry aged striploin • sauteed kale hand-cut fries, mushroom gravy	28