

local greens

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*Saanich Organic salad greens, shaved radish, fennel, cherry tomato and honey mustard vinaigrette*

16

truffle fries D,E

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*truffle aioli, spring onion and parmesan*

16

hot & krispy fried chicken E

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*gochujang glazed Woodgate farm free-range chicken, Asian pear, spring onion and sesame*

21

seafood chowder D,G,S

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*fresh seafood, applewood smoked bacon and new potatoes served with freshly baked bread*

21

ahi poke G,S,N

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*yellowfin tuna, taro crisps, toasted cashew, red onion, avocado crema, tamari and sesame*

21

prawn salad S

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*wild Argentine prawns, heirloom tomato, fresh avocado, red onion, lemon, olive oil and espelette pepper*

24

blue corn nachos D

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*pickled red onion, avocado crema, sour cream, salsa verde, queso fresco and habanero cheddar*

26

mussels D,G,S

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*steamed with saffron, Dijon mustard and white wine, served with freshly baked bread*

33

ploughman D,E,G,N

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*artisanal charcuterie and cheese, seasonal accompaniments and freshly baked bread*

36

*Please inform your server of any food allergies or dietary restrictions.*

*Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu may change due to availability of ingredients*

snug burger D,E,G

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*angus chuck patty, bacon jam, garlic aioli, arugula and a thick cut onion ring, choice of fries or local greens*

26

VGB smokin' burger D,E,G

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*the Very Good Butcher's plant-based patty, local organic greens, garlic aioli, beefsteak tomato, red onion and pickles, choice of fries or local greens*

24

grilled chicken club E,G

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*applewood smoked bacon, local organic greens, beefsteak tomato and garlic aioli, choice of fries or local greens*

26

seafood spaghetti D,E,G,S

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*fresh pasta with sauteed prawns, mussels and clams in garlic, tomato and white wine*

33

spaghetti carbonara D,E,G

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*fresh pasta with applewood smoked bacon, black pepper, egg yolk, parmesan and broccolini*

26

Hungry Hearts halibut tempura S

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*wild pacific halibut, umeboshi aioli and crispy vegetable and sesame slaw*

29

gochujang glazed tofu donburi

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*steamed haiga mai rice, avocado, cucumber and sesame roast mushrooms*

25

cobb salad D,E

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*Saanich Organic salad greens, applewood smoked bacon, tomato, avocado, cucumber, red onion, blue cheese and boiled free-range organic hen's egg*

21

## ADDITIONS

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*sauteed prawns 12 | grilled chicken breast 12  
half avocado 6 | French fries 6/8 | fresh baked bread 5*

# DINNER FEATURES

*available after 5pm daily*

New York strip D

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*grilled 8oz. black angus striploin, roast new potatoes,  
market vegetables, red wine jus and balsamic butter*  
49

smoke brined salmon D,S

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*sauteed Kuterra salmon, warm potato salad, grainy  
mustard and caper vinaigrette*  
36

roast chicken breast D

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*Woodgate farm free-range chicken, roast new potato,  
market vegetables and garlic thyme jus*  
32

# BRUNCH FEATURES

*available weekends from 11am-2pm*

eggs benedict D,E

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*thick sliced back bacon, poached free-range organic hen's  
eggs and charred lemon-Dijon hollandaise on house made  
hash browns*  
24

smoked steelhead eggs benedict D,E,S

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*smoked steelhead trout, poached free-range organic hen's  
eggs and charred lemon hollandaise on house made hash  
browns*  
26

*D contains dairy | G contains gluten | E contains eggs  
S contains fish or shellfish | N contains nuts*

# DESSERT

tropical cheesecake D,N

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*mascarpone, mango, coconut and passionfruit*  
12

*Syncromesh Riesling, off-dry, Okanagan Falls, BC*  
11

tonka bean crème brûlée D,E

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*fresh berries*  
12

*Lake Breeze Chinook, fortified wine, Naramata Bench, BC*  
12

chocolate hazelnut torte D,E,N

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*hazelnut joconde, dark chocolate ganache*  
15

*Unsworth Vineyards Ovation Solera, Vancouver Island, BC*  
12

pomegranate granité

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*fresh berries, orange zest and mint*  
12

*Russo Limoncello, lemon liqueur, Italy*  
12

fresh fruit and berries

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*seasonal selection*  
9

French macaron D,E,N

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*two pieces from chef's daily selection*  
8

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