

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 mustard 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.*

grass fed beef burger D,E,G

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*bread and butter pickles, tomato onion jam, truffle mustard aioli, Saanich organic greens, sesame brioche bun, choice of fries or local greens*

26

very good butcher's smokin' bean burger D,E,G

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*bread and butter pickles, tomato onion jam, truffle mustard aioli, Saanich organic greens, sesame brioche bun, choice of fries or local greens*

24

brick grilled BBQ chicken sandwich E,G

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*Woodgate farm free-range chicken, bread and butter pickles, creamy coleslaw, sesame brioche bun, 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

halibut tempura E,S

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*wild pacific halibut, umeboshi aioli, 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

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

## LUNCH FEATURES

*available weekdays from 11am-2pm*

maple & bacon wings

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*Woodgate farm free-range chicken wings glazed with  
applewood smoked bacon black pepper and maple syrup*  
21

butter chicken D,G

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*marinated Woodgate farm free-range chicken, house  
made naan and chickpea salad*  
21

## DINNER FEATURES

*available after 5pm daily*

cottage pie D

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*émincé of Angus beef tenderloin in red wine jus  
topped with whipped potato and parmesan crisps*  
36

smoke brined salmon D,S

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*sauteed Kuterra salmon, caramelized sweet potato pave  
and verjus beurre blanc*  
36

chicken chasseur D

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*roast Woodgate Farm free-range chicken breast, wild BC  
chanterelle mushroom and Okanagan chardonnay sauce,  
braised shallots and broccolini*  
36

## ADDITIONS

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*sauteed prawns 12 | half avocado 6  
grilled Island Farmhouse free-run chicken breast 12  
French fries 6/8 | fresh baked bread 5  
Applewood Smoked cheddar 5 | thick sliced bacon 5  
additional side fries or local greens 5*

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# 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

## DESSERT

tropical cheesecake D,N

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*mascarpone, mango, coconut and passionfruit*

12

tonka bean crème brûlée D,E

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*fresh berries*

12

chocolate hazelnut torte D,E,N

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*hazelnut joconde, dark chocolate ganache*

15

pomegranate granité

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*fresh berries, orange zest and mint*

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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