

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

*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*

*Other allergens may be present,*

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

## 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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