

local greens

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

16

truffle fries D,E

truffle mustard aioli, spring onion and parmesan

16

hot & krispy fried chicken E

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

21

seafood chowder D,G,S

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

21

ahi poke G,S,N

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

21

prawn salad S

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

24

blue corn nachos D

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

26

mussels D,G,S

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

33

ploughman D,E,G,N

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

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

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

24

pulled BBQ chicken sandwich E,G

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

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

33

spaghetti carbonara D,E,G

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

26

fish & chips G,E,S

wild pacific ling cod, house cut fries and caper dill aioli

23/29

gochujang glazed tofu donburi

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

25

cobb salad D,E

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

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

butter chicken D,G

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

DINNER FEATURES

available after 5pm daily

steak & chips D

*charbroiled 8oz. New York Strip, house cut fries and
peppercorn sauce*
46

grilled BC salmon D,S

crushed new potatoes, artichokes and green olive sauce
36

pan-roast chicken breast D

*Woodgate Farm free-range chicken, parmesan polenta
croquettes and smoked tomato coulis*
36

ADDITIONS

*sauteed prawns 12 | half avocado 6
grilled Island Farmhouse free-run chicken breast 12
house cut 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

double bacon eggs benedict D,G,E

*thick sliced back bacon and crispy applewood smoked
bacon, poached free-range hen's eggs and charred lemon
Dijon hollandaise on a toasted English muffin*

28

pacific crab eggs benedict D,G,E,S

*pan fried crab cakes topped with poached free-range hen's
eggs and charred lemon Dijon hollandaise*

35

DESSERT

earl grey crème brûlée D,G,E,N

chocolate and hazelnut biscotti

12

strawberry cheesecake D,G,E,N

sablé Breton, vanilla cream cheese and strawberry mousse

12

chocolate & coconut craquant

Araguani 72% dark chocolate, mango and pineapple sauce

15

blood orange granita

fresh fruit

12

French macaron D,E,N

two pieces from chef's daily selection

8

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