

local greens

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*locally grown organic salad greens, shaved radish, fennel,  
cherry tomato and honey mustard vinaigrette*

19

truffle fries D,E

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*truffle mustard aioli, spring onion and parmesan*

21

seafood chowder D,G,S

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

25

ahi poke G,S,N

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

24

maple & bacon wings

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

25

prawn salad S

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

26

pan-fried crab cakes D,G,E,S

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*caper dill aioli and locally grown organic salad greens in  
honey mustard vinaigrette*

26

blue corn nachos D

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

26

ploughman D,E,G,N

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

36

Tannadice Farms grass fed beef burger D,E,G

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*bread and butter pickles, beefsteak tomato, truffle mustard aioli, butter lettuce; choice of fries or local greens*

29

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

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*bread and butter pickles, beefsteak tomato, truffle mustard aioli, alfalfa sprouts, butter lettuce; choice of fries or local greens*

26

grilled BC salmon sandwich D,E,G,S

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*butter lettuce, cucumber, alfalfa sprouts and caper dill aioli; choice of fries or local greens salad*

32

grilled chicken & bacon sandwich D,E,G

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*Island Farmhouse chicken breast, applewood smoked bacon, garlic aioli, beefsteak tomato and butter lettuce, choice of fries or local greens salad*

29

spaghetti carbonara D,E,G

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

29

fish & chips G,E,S

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

28/34

gochujang glazed tofu donburi

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

28

cobb salad D,E

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

24

saffron & chorizo mussels D,G,S

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*served with freshly baked bread*

36

# LUNCH FEATURE

*available weekdays from 11am-2pm*

open face cheese-steak sandwich G,D,E

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*emince of Angus beef tenderloin sauteed with mushrooms,  
and onions, with blue cheese, arugula and peppercorn  
sauce; choice of fries or local greens salad*

29

# DINNER FEATURES

*available from 5pm-9pm daily*

steak & chips D

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*charbroiled 8oz. New York Strip of premium Angus beef,  
house made fries and peppercorn sauce*

55

seafood spaghetti D,E,G,S

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

36

# ADDITIONS

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*sauteed filet of BC salmon 21*

*sauteed prawns 16 | half avocado 8*

*grilled Island Farmhouse free-run chicken breast 18*

*house cut fries 7/9 | fresh baked bread 6*

*Applewood Smoked cheddar 4 | thick sliced bacon 4*

*additional side fries or local greens 6*

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

*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.*

# BRUNCH FEATURES

*available weekends from 11am-2pm*

double bacon eggs benedict D,E

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

28

pacific crab eggs benedict D,G,E,S

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

35

## DESSERT

strawberry cheesecake D,G,E,N

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*sablé Breton, vanilla cream cheese and strawberry mousse*

16

chocolate & coconut craquant

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*Araguani 72% dark chocolate, mango and pineapple sauce*

16

earl grey crème brûlée D,G,E,N

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*chocolate and hazelnut biscotti*

15

French macaron D,E,N

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*two pieces from chef's daily selection*

10

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