

local greens

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

19

truffle fries D,E

truffle mustard aioli, spring onion and parmesan

21

seafood chowder D,G,S

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

25

ahi poke G,S,N

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

24

maple & bacon wings

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

25

prawn salad S

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

26

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

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

26

blue corn nachos D

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

26

ploughman D,E,G,N

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

36

Beretta Farms organic beef burger D,E,G

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

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

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

32

grilled chicken & bacon sandwich D,E,G

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

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

29

fish & chips G,E,S

wild pacific cod, house cut fries and caper dill aioli

28/34

gochujang glazed tofu donburi

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

28

cobb salad D,E

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

served with freshly baked bread

36

LUNCH FEATURE

available weekdays from 11am-2pm

open face cheese-steak sandwich G,D,E

*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

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

55

seafood spaghetti D,E,G,S

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

36

ADDITIONS

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

*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

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

35

DESSERT

chocolate cheesecake D,E,N

*baked white chocolate cheesecake, dark chocolate crust,
hazelnut chocolate crème anglaise*

16

bread pudding D,G,E,N

caramelized apple, rum raisins and vanilla ice cream

16

crème brûlée D,G,E,N

*baked vanilla bean custard topped with caramelized sugar,
fresh fruit and biscotti*

16

French macaron D,E,N

two pieces from chef's daily selection

10

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