

STARTERS

- Tuna & Baby Spinach Salad**  \$14
seared rare albacore tuna, pickled mushrooms, chopped egg, matchstick potato, celery yogurt dressing
- Wild Rocket Salad** \$12
cucumber, sweet red peppers, roasted pecans, Grana Padano, mustard vinaigrette
- Cascade Cheese Board** \$12
three cheese selections with stewed figs, toasted nuts, apple slices & crostini
- Charcuterie** \$15
Three locally sourced selections with cornichons, grainy mustard, pickled baby onions & crostini
- Sloping Hill Pork Country Pate** \$12
beetroot chutney, pickles, mustard, crostini & rye toast
- Saltspring Island Mussels**  \$13
red curry, coconut milk, sesame flatbread
- Crisp Calamari**  \$11
lemon & oregano breading, roasted red pepper & smoked paprika aioli
- Mushroom Pizza** \$14
roasted mushrooms, pesto, edam & goat's cheese, fresh spinach
- Spicy Capicollo Pizza** \$15
house tomato sauce, baby mozzarella, fresh rocket

MAINS

- Sloping Hill Pork Loin** \$19
apple & Agassiz hazelnut stuffing, duck fat roast potato, baby summer squash, cider reduction
- Lois Lake Steelhead Trout**  \$17
chive gnocchi, roasted baby beets, pea sprouts, lemon cream
- Peace Country Bison Flank** \$18
potato cake, Swiss chard, roasted tomato, Stilton cream, Port jus
- Sydney Island Venison Ragu** \$15
tomato braised venison, taglierini pasta, Grana Padano
- Brome Lake Duck Breast** \$19
shiitake mushrooms, gai lan, crispy noodles, red currant jus
- Mushroom & Paneer Strudel** \$16
spiced Thumbelina carrots, channa daal, yellow curry sauce
- Wild Red Spring Salmon**  \$19
curried cauliflower & rice cake, baby spinach, chai tea butter sauce
- Pemberton Meadows Natural Beef Burger** \$14
white Ivanhoe cheddar, house made bacon, crispy shallots, three mustard aioli, hand cut fries & mini green salad
- Cascade Veggie Burger** \$12
sundried tomato, barley & chick pea patty, red pepper aioli, hand cut fries & mini green salad

SIDES

- maple glazed beets \$6
- buttered Swiss chard & baby summer squash \$6
- daal & naan bread \$6
- curried cauliflower & rice cake \$7
- crisp polenta fries & curried mayo dip \$6
- hand cut French fries \$4



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

It's always our goal to use sustainable seafood and humanely raised meats.

For groups of 10 or more a 17% gratuity will be added.