

## starter.

### seasonal soup 'farm inspired' . 7

served with artisan cheese bun

### brown sugar-rosemary baked assorted nuts . 5

### marinated olives to share . 6

### warm pita and dips . 12

carrot hummous, carmelis yogurt tzatziki, olive tapenade

### chili grilled prawns . 14

crispy avocados, salsa verde

### dungeness crab and chickpea falafels . 14

roasted red pepper emulsion, fennel remoulade

### 'queso fundido pot' . 11

topped with chorizo and green chillies, cumin spiced blue corn strips

### outlandish oyster sliders . 10

two breaded oyster sliders with bacon corn relish, tomato tartar sauce and smoked cheddar

+ extra slider . 3 each

### obie braizer™ . 13

best part of ossobucco. grilled bleu-claire cheese sandwich, creamy mushroom and green peppercorn ragout

### margherita wholewheat flatbread . 13

vine ripened tomatoes, basil, bocconcini, roasted garlic

### leftcoast mussel pot . 19

your choice steamed with shallots, garlic, white wine and tarragon or roasted red pepper-caper relish and chorizo

## salad.

### baby iceberg salad . sm . 10 • full . 13

warm shimeji mushrooms, smoked bacon, dried cherries, blue capri-buttermilk dressing

### caesar gem lettuce . sm . 9 • full . 12

grana padano, dried little tomatoes, lemon-herb croutons

+ 3 grilled chilli prawns . 7

+ 5oz grilled chicken breast . 7

+ 6oz sterling silver striploin . 8

### coriander crusted albacore tuna . 16

soba noodles, three cabbage-wasabi slaw, ginger-chili cream dressing

### striploin steak salad . 17

6oz sterling silver beef striploin, feta, vine-ripened tomatoes, roasted cauliflower, radicchio, hazelnut-apple ranch dressing

## sandwiches.

### grilled "rosstown farms" turkey ciabatta . 14

saltspring island brie cheese, smoked bacon, vine ripened tomatoes, alfalfa sprouts

### slow roasted 'cubano' pork ciabatta . 14

caramelized onions, chorizo, pickles, horseradish cheddar and 'cuban mojo' sauce

### 1/2 lb ground chuck steak burger . 15

peppercorn-dijon mayo, pickled beet, sweet onion, lettuce, oregano-cheese kaiser, your choice of blue claire cheese or village white cheddar

+ smoked bacon, wild mushrooms, fried egg, sautéed onions or pickles . 2 / item

## signature.

### vegetarian quesadilla . 13

grilled zucchini, peppers, arugula, three cheeses, and avocado mayo

### halibut fish and chips . 18

Cannery Brewing Company anarchist amber ale battered halibut, three cabbage slaw, cocktail-tartar sauce, shoestring fries

the above served with either shoestring fries, caesar salad or organic mixed greens. sub cup soup . 2

### chilli rubbed BC wild salmon . 19

open faced grilled pita, basil, organic local greens and chickpea-cucumber relish

### orecchiette basil pesto . 17

sundried tomatoes, toasted pinenuts, chillies and grana padano

+ 3 grilled chilli prawns . 7

+ 5oz grilled chicken breast . 7

### penne italian sausage . 18

cultivated mushrooms, roasted garlic, parmesan breadcrumbs, tomato-rosemary ragout and cream

### spaghettoni puttanesca . 21

grilled digby bay scallops and prawns, smoked paprika-tomato relish and arugula

lamb bolognese

risotto ???

steak ???

## chef plates.

### artisan cheese - three types . 15

in house baked 'raincoast' crisps, fruit preserve

### charcuterie . 19

locally cured meats, housemade duck prosciutto, armenian flatbread, mustards, pickled vegetables

local  
LOUNGE • GRILLE

The local fine print applies to all items. Thank you.

• For parties of 8 or more, an 18% gratuity will be added to your bill. Please feel free to increase or decrease this gratuity at your discretion.

• if you have any food allergies or special dietary restrictions, please notify your server

• all items subject to 12% hst

executive chef - paul ceconi

sous chef - ian skippen