

LUNCH

11:30 AM - 3:00 PM

STARTERS

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|---|----|
| Parmesan + Black Pepper Frites GF/V yuzu aioli | 8 |
| Thai Red Curry Fish Cakes DF shaved radish, mixed greens, pickled carrot cilantro-lime aioli | 18 |
| Farmhouse Chicken Wings GF/DF nuoc cham caramel, crispy leeks, cilantro, sesame | 20 |
| Autumn Squash Bisque GF*/V sour apple, pink peppercorn crème fraîche crostini | 14 |
| Local Fish Chowder GF*/DF wild pink swimming scallops, clams, coconut + lime leaf broth, toasted whole wheat sourdough | 15 |
| Winter Green Salad GF/V apple, pickled beets, goat cheese, sherry vinaigrette | 16 |
| Quinoa + Chickpea Salad GF/V bell peppers, cucumber, feta cheese, parsley lemon vinaigrette | 16 |
| Cobb Salad GF iceberg lettuce, crispy bacon, avocado, blue cheese tomato, hard-boiled egg | 18 |

SALAD ENHANCEMENTS:

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|-----------------------------|----|
| Crispy Chicken Thigh | 10 |
| Pan Seared Lingcod | 12 |
| Crispy Tofu | 7 |

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LARGE PLATES

- Rigatoni Pomodoro** v 23
pomodoro sauce, roasted peppers, spinach
fresh basil, grana padano crumb
- 6oz Flat Iron Steak Frites** GF 26
parmesan + black pepper frites
mushroom + shallot jus, yuzu aioli
- Pan Seared Lingcod** GF 28
confit tomatoes, fingerling potato, dill
yuzu kosho butter

BURGERS + SANDWICHES

*The following items come with your choice of
parmesan + black pepper frites or green salad*

- Roasted Squash + Feta Sourdough Sandwich** v 20
pickled onion, arugula, eggplant, fresh mint
- Lentil-Mushroom Burger** GF*/V 21
Lockwood Farms egg, dill pickle, tomato
iceberg lettuce, yuzu aioli, brioche bun
- Grilled Beef Burger** GF* 23
smoked onion marmalade, red wine braised
mushrooms, iceberg lettuce, aged white cheddar
yuzu aioli, brioche bun
- Crispy Chicken Burger** GF* 24
gochujang honey, cabbage slaw, bread + butter
pickles, toasted brioche bun

DESSERT

11:30AM - 3:00PM

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|---|----------|
| Pavlova VE | 12 |
| lime meringue, coconut crémeux, strawberry lychee compote, seasonal fresh fruits | |
| Textures of Baklava | 11 |
| cardamom cookie, rosewater ice cream honey roasted pistachios, brown butter crunch | |
| Pot de Crème GF* | 11 |
| bourbon dark chocolate, feuilletine crunch tonka nib caramel | |
| Ice Cream + Sorbet GF | 9 |
| ask your server for flavours | |
| Fruit Plate | 9 |
| fresh selection of fruit + berries | |
| Bon Bons + Mignardise GF | 3 for 12 |
| chef's choice of chocolates + truffles | |