

SMALL PLATES

EAST COAST OYSTERS	Fresh horseradish & lemon.....	20/40
WEDGE SALAD	Local lettuce, house bacon, cherry tomatoes, dill dressing, blue cheese, chives....	18
CORN ARANCINI	Salt of the Earth Farms sweet corn, basil risotto, Pecorino, basil aioli.....	15
SALMON CRUDO	Chinook salmon, crème fraiche, chives, dill, basil, house chips.....	20
SQUASH BLOSSOM FRITTI	Ricotta & green garlic stuffed blossoms, beer battered beans, lemon aioli.....	18
TOMATO BRUSCHETTA	First of the season tomatoes, basil, garlic, house ricotta, sourdough.....	16
BEEF TARTARE	Chives, shallots, house mustard, quail yolk, pickled shallots, potato chips.....	23

PASTAS – made in house daily

LINGUINE PUTTANESCA	White anchovies, capers, olives, cherry tomatoes.....	26
CORN CAPPELLETTI	Fresh cheese stuffed pasta, Salt of the Earth Farms corn, garlic, basil, butter.....	25
GNOCCHI POMODORO	Burrata, blistered cherry tomatoes, basil, garlic, Parmesan.....	29
MUSHROOM RISOTTO	Lions’ mane, Shiitake, blue oyster, taleggio cheese.....	28

LARGE PLATES

CHICKEN THIGH	Thorpe Farms chicken, yellow beans, fried garlic, lemon & parsley sauce.....	30
RABBIT SADDLE	Rise Farms Prosciutto wrapped rabbit, caponata, pine nuts.....	42
STEAK FRITES	Black Angus Striploin, romesco (<i>contains almonds</i>) basil aioli, pont neuf fries.....	39
CHINOOK SALMON	BC salmon, braised leeks, new season potatoes, garlic cream sauce.....	35
CRISPY POLENTA	Cracked corn polenta, blistered cherry tomatoes, basil oil, Parmesan.....	28

SIDES

SWEET CORN	Salt of the Earth Farms corn, fried garlic, butter, black pepper.....	10
CUCUMBERS	Local cucumbers, fennel, feta, Chardonnay vinaigrette, mint & basil.....	10

SWEETS

LEMON TART	Torched lemon, shortbread crust, whipped cream	12
ETON MESS	Local peaches and plums, meringue, whipped cream.....	12
CHOCOLATE TORTE	Flourless torte, semi-sweet chocolate, crème fraiche.....	12

