

## DINNER MENU

5PM - CLOSE

### APPETIZERS

- SPICED SQUASH SOUP** (GF)(VG)(DF) 9  
roast winter squash, ginger, coconut, turmeric, pepitas, cilantro
- MALABAR MUSSELS** 12  
salt spring island mussels, coconut curry broth, cilantro, toasted & torn brioche
- TOFINO FRY** (GF) 16  
calamari, shrimp, sweet peppers, spicy japanese mayonnaise
- GARLIC SHRIMP** 17  
white wine, herb butter, roasted garlic, toasted & torn brioche
- GRANDMA ROSIE'S TURKEY MEATBALLS** 15  
tomato sauce, caramelized onion, herb ricotta cheese, torn brioche
- DUCK LIVER MOUSSE** (CN) 15  
pistachios, apple jelly, brioche

FROM OUR KITCHEN WITH CARE,

*Elizabeth & Kim*

### VEGETABLE FORWARD

- ELIZABETH'S CAESAR** (V) 14  
kale, romaine, parmesan, croutons, black garlic dressing
- ROASTED CARROTS** (GF)(VG) 15  
harissa, mint, cilantro, sunflower seeds, charred sweet pepper hummus
- HEIRLOOM GRAIN TABOULI** (GF)(VG) 16  
tomato, cucumber, peppers, kalamata olives & chickpea purée
- BURRATA & ROASTED PUMPKIN** (GF)(CN) 19  
roast klippers farm winter squash, honey garlic, thyme, hazelnuts, baby arugula & mustard dressing

### MAINS

- BUTTERNUT SQUASH RAVIOLI** (V) 23  
saffron, happy day's goat cheese, roasted pumpkin seeds, sage
- FISH & CHIPS** (GF) 20  
haida gwaii rockfish, durkee's slaw, mushy peas, tartar sauce, lemon
- PACIFIC SHRIMP & GRITS** (GF)  27  
white hominy grits, oyama andouille sausage, mascarpone, tomatoes, sweet peppers, garlic chives
- TANDOORI KING SALMON** (GF) 31  
oven roasted bc salmon, green chickpeas & lentils, squash purée, cilantro, grilled lemon
- HARISSA ROASTED 1/2 CHICKEN** (GF) 33  
maple hill farms semi boneless organic chicken, charred broccolini, coriander raita, lemon
- BRAISED PORK BELLY** (GF)(DF) 25  
rainbow chard kraut, cannellini beans, red onion & bacon jam
- BACKYARD BURGER** 23  
*substitute to our protein rich garden burger (VG)*  
cache creek natural beef, aged cheddar, tomato jam, lettuce, tomato, onion, truffle parmesan fries
- STRIPLOIN STEAK** (GF) 36  
10oz AAA striploin, savoury herb butter, seasonal greens, herb roasted new potatoes  
*make it a surf n' turf with garlic shrimp +9*

### HONEY SALT MARKET (VG)(GF) 19

local heirloom carrots, acorn squash, broccolini, asparagus, breakfast radish, sweet potato chips, pickled vegetables, tabouli salad, red pepper hummus & roasted cauliflower dip

### CHARCUTERIE & CHEESE 21

genoa salami, capicola, prosciutto, brie, classic aged cheddar, bédicstin bleu, cranberry & hazelnut crisps (CN)

 **ocean wise.** A SUSTAINABLE CHOICE

### SIDES

- TRUFFLE FRIES** (GF)(V) 10  
parmesan, chives
- HERB ROASTED NEW POTATOES** (GF)(VG) 9  
yukon golds with fresh herbs, olive oil, more herbs!
- CHARRED BROCCOLINI** (GF)(VG) 9  
ginger, turmeric & shallot dressing, orange segments
- BRUSSELS & BACON** (GF) 9  
roast brussels, smoky bacon, preserved lemon
- MAC N' CHEESE** (V) 9  
sharp cheddar cheese, kale, shishito peppers, ritz cracker crumble

(GF)=GLUTEN FREE, (DF)=DAIRY FREE,  
(CN)=CONTAINS NUTS, (V)=VEGETARIAN, (VG)=VEGAN