

## FROM OUR KETTLE

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### **Caramelized Tomato & Juniper**

Accompanied by fresh cream, infused heirloom tomatoes and torn basil.

10

### **Past Memories**

Seasonal inspirations from yesterday. Ask your server for details.

9

## FROM OUR GARDEN

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### **Heirloom Tomato & Buffalo Mozzarella**

Accompanied by rocket puree, fresh basil, tarragon vinaigrette & olive tapenade.

14

### **Organic Arugula & Baby Kale**

Heirloom cherry tomato, english cucumber, pickled red onion,  
romano cheese & red wine vinaigrette.

12

## CHEESE PLATTERS

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### **Triple Creamed Brie**

Cuddled in phyllo pastry and baked till molten. Complemented by pickled  
Okanagan peaches, apple mint jelly & reduced blueberry balsamic.

House black pepper crackers on the side.

16

### **Picnic Table**

An international selection of cured meats, fish and cheeses. Served with whipped  
butter, house fruit preserves and chutney. Pickled vegetables, roasted nuts and fresh  
berries. Basket of warm house bread and melba toast crackers.

24

## APPETIZERS

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### **Hummus & Olives**

Roasted garlic, cumin & chili spread. Charred house pita bread with mixed  
imported olives and roasted red peppers.

12

### **Mussels by the Pail**

1 lb of Salt Spring Island mussels steamed in your choice of -  
white wine and garlic / coconut green curry

14



All breads and pastries are baked fresh in-house by Pastry Chef Ryan Doggart.  
Please advise your server of any allergies or dietary restrictions.

## MAINS

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### **Pulled Chicken Ciabatta**

Roasted Alberta free range chicken, sundried tomato aioli, pickled red onion, baby spinach, fleur de lait and balsamic glaze. Your choice of soup or kale salad on the side.

15

### **House Game Burger**

Ground bison, elk and duck patty. Served with carmalized onion, smoked gouda, dill pickle, heirloom tomato, fresh arugula and roasted garlic aoli.

Your choice of soup or kale salad on the side.

18

### **Alberta Pork Back Ribs**

Rubbed in Caribbean spices then slowly braised.

Accompanied by pickled pineapple, savoury yam cupcake, fresh mint with apple fennel slaw.

32

### **Alberta Rack Of Lamb**

Oven roasted with Provencal crust. Served with fondant fingerling potatoes, seasonal vegetables & Roasted Chipolini Jus.

42

### **BC Farmers Game Hen**

Slowly braised in white wine & herbs. Accompanied by potato gnocchi, baby spinach, seasonal vegetables, toasted almonds & roasted garlic Gorgonzola crème.

28

### **West Coast Hot Pot**

King crab, mussels and fresh fish steamed in coconut green curry. Served with roasted fingerling potatoes and julienne vegetables.

26

### **Catch of the Day**

Regionally sourced. Ask your server for details.

(Market price.)

### **Chef's Daily Pasta**

Freshly made, hand cut stuffed or baked. Chefs daily inspirations. Market price.

Ask server for details.

16



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