

dine around menu



snacks

warm marinated olives V, GF)	6
pickles & ferments (V, GF)	8
seedy bread, cashew cheese (V, GF)	8
sourdough & butter	5

3 courses \$55, choice of 1 starter, 1 main, 1 dessert
items also available a la carte (*bc drinks pairings below*)

starters

winter greens, beets, apple, walnuts, feta (GF, *V)	14
<i>salt spring traditional dry cider</i>	
grilled vegetables, chermoula, whipped goat cheese, dukkah (GF, V*)	14
<i>four winds hufgold pilsner</i>	
roasted squash, tahini sauce, pumpkin seeds (GF, *V)	14
<i>bartier bros chardonnay</i>	
pork belly, navy beans, kale, alpindon (GF, DF*)	16
<i>lock & worth merlot</i>	

mains

grain bowl, grilled tofu, pickles, cashew hollandaise (GF, V)	24
<i>beaufort ortega</i>	
risotto, wild mushrooms, leeks, parmesan (GF, *V)	27
<i>lock & worth merlot</i>	
seared lingcod, dashi broth, radish, bok choy, mushrooms (GF, DF)	31
<i>lock & worth sauvignon</i>	
braised lamb shank, polenta, broccoli, olives (GF)	38
<i>stoneboat pinot noir</i>	

desserts

chocolate & cashew ganache, tahini caramel, espresso tuile (*V, GF)	11
almond cake, cherries, whipped cream	12
warm apple crumble, chamomille (GF)	12