

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)	16
<i>salt spring traditional dry cider</i>	
grilled vegetables, chermoula, whipped goat cheese, dukkah (GF, V*)	16
<i>hojne pilsner</i>	
tuna nicoise, potatoes, red peppers, olives, arugula (GF, *V)	18
<i>bartier bros chardonnay</i>	
pork belly, navy beans, kale, egg yolk (GF, DF*)	19
<i>lock & worth merlot</i>	

mains

grain bowl, grilled tofu, pickles, cashew hollandaise (GF, V)	28
<i>beaufort ortega</i>	
risotto, wild mushrooms, leeks, parmesan (GF, *V)	29
<i>lock & worth merlot</i>	
seared lingcod, dashi broth, radish, bok choy, (GF, DF)	33
<i>small god hazy pale ale</i>	
braised lamb shank, polenta, brocoli, tahini sauce (GF)	39
<i>stoneboat pinot noir</i>	

desserts

chocolate & cashew ganache, tahini caramel, espresso tuile (*V, GF)	12
almond cake, cherries, whipped cream	13
warm apple crumble, chamomille (GF)	13