

SNACKS + SMALL PLATES

Parmesan + Black Pepper Frites yuzu aioli	8
West Coast Shucked Oysters cucumber mignonette, lemon horseradish	4 ea / 45 doz
Thai Red Curry Fish Cakes shaved radish, mixed greens pickled carrot, cilantro-lime aioli	20
Farmhouse Chicken Wings nuoc cham caramel, crispy leeks cilantro, toasted sesame	20
Pork Belly Bao Buns pickled carrot + radish, peanuts hoisin, cilantro	22
Charcuterie + Cheese rotating salumi + cheese togarashi almonds, house preserves + pickles fresh baguette + lavash	22

SOUP + SALAD

Autumn Squash Bisque sour apple, crostini pink peppercorn crème fraiche	14
Local Fish Chowder wild pink swimming scallops, clams coconut + lime leaf broth toasted whole wheat sourdough	15
Saanich Green Salad apple, pickled beets, goats cheese sherry vinaigrette	16
Quinoa + Chickpea Salad bell peppers, cucumber, feta cheese parsley, lemon vinaigrette	16
Cobb Salad iceberg lettuce, crispy bacon, avocado blue cheese, tomato, hard-boiled egg	18
Salad Enhancements	
Herb Marinated Chicken Breast	10
Pan Seared Lingcod	12
Crispy Tofu	7

LARGE PLATES

- Sweet Corn + Charred Pepper Linguine** 23
leeks, zucchini, basil cream
- Grilled Mushroom + Ricotta Flatbread** 20
arugula pesto, marinated peppers
- 6oz Flat Iron Steak Frites** 26
parmesan + black pepper frites
mushroom + shallot jus, yuzu aioli
- Pan Seared Lingcod** 28
confit tomatoes, fingerling potato, dill
yuzu kosho butter
- Lentil-Mushroom Sandwich** 21
Lockwood Farms egg, dill pickle, tomato
lettuce, yuzu aioli, brioche
- Grilled Chicken Burger** 22
dill pickle, tomato, aged white cheddar
lettuce, yuzu aioli, brioche
- Grilled Beef Burger** 23
smoked onion marmalade
red wine braised mushrooms, iceberg lettuce
aged white cheddar, yuzu aioli, brioche bun

choice of parmesan + black pepper frites or green
salad with any burger or sandwich

DESSERTS

- Pavlova** 12
lime meringue, coconut cremeux, strawberry lychee
compote, seasonal fresh fruits
- Textures of Baklava** 11
cardamom cookie, rosewater ice cream, honey
roasted pistachio, brown butter crunch
- Pot de Crème** 11
bourbon dark chocolate, feuilletine crunch
tonka nib caramel
- Inn Made Ice Cream or Sorbet** 9
ask your server for flavours
- Sliced Fruit** 9
fresh selection of seasonal fruit + berries
- Bon Bons** 12
chef's choice of chocolates + truffles