

LUNCH

SHARE PLATES

Parmesan + Black Pepper Frites GF/V yuzu aioli	8	Farmhouse Chicken Wings GF/DF nuoc cham caramel, crispy leeks cilantro, toasted sesame	20
Thai Red Curry Fish Cakes DF shaved radish, mixed greens pickled carrot, cilantro-lime aioli	18	Charcuterie + Cheese GF* rotating salumi + cheese, togarashi almonds house made preserves + pickles fresh baguette + lavash	28

SOUPS + SALADS

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

LARGE PLATES

Rigatoni Pomodoro V pomodoro sauce, roasted peppers, spinach, fresh basil, grana padano crumb	23	Pan Seared Lingcod GF confit tomatoes, fingerling potato, dill yuzu kosho butter	28
6oz Flat Iron Steak Frites GF parmesan + black pepper frites mushroom + shallot jus, yuzu aioli	26		



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BURGERS + SANDWICHES

The following items come with your choice of parmesan + black pepper frites or green salad

Squash + Feta Sourdough Sandwich v 20
pickled onion, arugula, eggplant
roasted squash, fresh mint

Lentil-Mushroom Burger GF*/V 21
Lockwood Farms egg, dill pickle, tomato
iceberg lettuce, yuzu aioli, brioche bun

Grilled Beef Burger GF* 23
smoked onion marmalade, red wine braised
mushrooms, iceberg lettuce, aged white
cheddar, yuzu aioli, brioche bun

Crispy Chicken Burger GF* 24
gochujang honey, cabbage slaw
bread + butter pickles, toasted brioche bun

DESSERT

Pavlova VE 12
lime meringue, coconut crèmeux, strawberry
lychee compote, seasonal fresh fruits

Textures of Baklava 11
cardamom cookie, rosewater ice cream
honey roasted pistachios, brown butter crunch

Pot de Crème GF* 11
bourbon dark chocolate, feuilletine crunch
tonka nib caramel

Ice Cream + Sorbet GF 9
ask your server for flavours

Fruit Plate GF 9
fresh selection of fruit + berries

Bon Bons + Mignardise GF 3 for 12
chef's choice of chocolates + truffles

