

TO START

Fresh Shucked Oysters GF/DF	half dozen	24
mignonette, lemon, Aura hot sauce	dozen	46
Beef Carpaccio GF/DF		23
pickled shimeji mushroom, lemon aioli, arugula, ginger + scallion		
Albacore Tuna Niçoise GF/DF		22
new potato, green beans, arugula, tapenade, roasted tomato		
Foie Gras Parfait		24
strawberry, elderflower gel, duck fat powder, whole wheat sourdough		
Grilled Forager's Galley Mushrooms GF/V		20
cured egg yolk, asparagus cream, truffle		
Burrata Cheese V		25
roasted tomato jam, heirloom tomatoes, fennel, garlic, basil pinenut, house baguette		
Hokkaido Milk Buns V		8
van isle sea salt, honey butter		
Black Pepper + Parmesan Frites GF/V		8
lemon aioli		
Seared Hokkaido Scallops GF		30
stir fried greens, cauliflower + ginger puree, chili-almond crunch		
Leek Fonduta Arancini V		20
romesco sauce, mascarpone, watercress, olives		

GF – gluten free

DF – dairy free

V - vegetarian

VE - vegan

V* - can be made vegetarian

Little Gem Caesar Salad GF* 18
pancetta, pecorino romano, croutons, anchovy vinaigrette

New Potato + Snap Pea Salad GF/DF/VE 16
lentils, arugula, cashew ranch

The Plot Market Green Salad GF/V 17
cherry tomato, spring radish, goat cheese, toasted seeds, sherry vinaigrette

Salad Enhancements:
add BC Wild Salmon 15
add Free Range Chicken Breast 14
add Crispy Tofu 9

ENTRÉE

Mussels + Parmesan Black Pepper Frites GF 29
tom yum broth, peanut-chili crisp, basil, cilantro add grilled baguette 4

Pistachio Crusted Wild Pacific Halibut GF 52
basil + potato purée, hakurei turnip, grilled oyster mushroom

Smoked Sockeye Salmon GF 40
dill roasted beets, bay laurel, green apple, crème fraîche

Farmhouse Chicken Breast GF 38
risotto, grilled asparagus, garlic confit, chicken jus

Tagliatelle Bolognese 30
crispy coppa, burrata, gremolata

Shrimp Cavatelli 32
basil + arugula pesto, peas, ricotta, lemon, pangrattato

12oz NY Striploin | 8oz Tenderloin GF 49 | 56
new potato, salsa verde, grilled asparagus, red wine jus

Tofu + Mushroom Bowl GF/DF/VE 25
Forager's Galley mushrooms, kelp, wild rice, roasted leek broth, peanut chili oil