

# Afternoon Dining

## SMALL PLATES

### Seasonally Inspired Soup | 14

chef's daily soup using seasonally inspired ingredients

### Caesar Salad small | 8 large | 16

artisan romaine hearts, creamy anchovy dressing, smoked bacon lardons, butter torn croutons, Parmesan cheese  
*add chicken breast | 10 | add prawns | 10*

### Superfood Salad half | 9 full | 18

cauliflower, broccoli, kale, grape tomatoes, carrots, toasted almonds, dried cranberries, toasted sunflower seeds, creamy hemp seed dressing  
*add chicken breast | 10 | add prawns | 10*

## LARGE PLATES

### Roasted Root Vegetables & Quinoa | 19

slow roasted root vegetables, sautéed quinoa, fresh spinach, cashew "cheese"

### Western Canadian Burger | 20

Canadian ground chuck beef, local applewood smoked cheddar, sundried tomato ketchup, lettuce, tomato, Dijon aioli, dill pickle

*served with choice of house salad, fries, or daily soup  
substitute truffle fries | 5*

### Spicy Grilled Local Chicken Burger | 20

chipotle aioli, fresh spinach, tomato, grilled jalapeño  
*served with choice of house salad, fries, or daily soup  
substitute truffle fries | 5*

### Chicken Pot Pie | 20

local chicken breast, leeks, mushrooms in creamy béchamel, sea salt puff pastry top, served with side house salad

### West Coast Fish & Chips | 20

B.C. Rockfish, hand cut local Kennebec chips, Wakame slaw, fresh lemon  
*substitute truffle fries | 5*

# To Share

### Truffle Fries | 15

hand-cut Kennebec potatoes tossed with grated Parmesan, green onions, and served with roasted garlic aioli

### Margherita Flatbread | 16

San Marzano tomato sauce, fior di latte cheese, fresh basil

### Seasonally Inspired Flatbread | 18

daily hand-crafted Chef inspired flatbread

### Cheese Board | 22

selection of artisan cheese, house-made preserves, pickled vegetables, crostini

### Charcuterie Plate | 30

selection of artisan cured meats and cheeses, mustard, house-made preserves, pickled vegetables, crostini

# Desserts

### Apple Strudel | 16

vanilla bean ice cream, fresh berries

### Yuzu Vegan Tart | 17

Vegan yuzu raw chocolate, raspberry sorbet, textures of berries

### House-Made Sorbets | 3 per scoop

served with fresh berries

 HEALTHY LIFESTYLE CHOICE

 GLUTEN FREE  VEGAN  NUT FREE