

starters

- duck confit salad rolls  16
Brome Lake duck with sour cherry marmalade, hoisin vinaigrette,
puffed rice vermicelli
- cheese board  19
a selection of local and imported cheeses, bannock, baguette and
strawberry rhubarb jelly
- bison carpaccio 16
Vancouver Island bison, baby greens, baguette, balsamic pearls, chili oil
- roasted beet & fried feta  half/full 11/16
roasted & marinated red & gold beets, fried feta, arugula pesto,
alfalfa sprouts & pumpkin seeds.
- organic quinoa & Maple Hills Farm chicken  half/full 12/17
quinoa, black beans, corn, sweet onion, tomato, and kalamata olives with
creamy avocado-roast garlic vinaigrette & pulled roasted chicken.

mains

Fraser Valley pork cheek & scallops 	29
celeriac purée; sweet potato; zucchini	
Maple Hills Farm organic cornish game hen 	27
sundried tomato-maple ragout; roasted organic game hen; haricot vert	
Peace River Farms lamb sirloin 	32
free range Alberta lamb; roasted garlic smashed yukon gold potatoes; minted pea timbale; juniper jus	
truffled wild mushroom gnocchi 	22
house-made potato ricotta gnocchi; chanterelle & morel mushrooms; shaved grano padano; enoki mushroom, chili flakes	
catch of the day 	market price
always fresh, always OceanWise	
BC black angus shortrib 	32
chocolate merlot sauce; roasted beet & cherry tomato; seared baby potato; red wine reduction	
olive oil poached sablefish  	32
butternut risotto; basil oil; baby bok choy	

casual selections of our pub fare

starters

- cajun salmon tacos  14.95
two soft flour tacos: cajun-blackened wild pacific salmon, warm slaw, crispy corn tortilla strings, chipotle mayo and fresh salsa
- short rib tacos 15.95
two soft flour tacos: slow-braised Canadian Angus short rib, jalepeno-monteray jack cheese, lettuce, crispy sweet onion & sour guacamole
- house greens   half/full 6.95/9.95
mixed artisan lettuces, fresh vegetables & toasted sunflower seeds; choice of balsamic vinaigrette, apple cider vinaigrette, blue cheese, ranch, honey-walnut vinaigrette or avocado-roasted garlic vinaigrette
- classic caesar half/full 7.95/10.95
crisp romaine, sourdough croutons, shaved grano padano, crispy bacon tossed in house-made dressing

mains

- steak & frites 17.95
six ounce flatiron steak, sauteed mushrooms and crispy shallots piled on garlic french bread; house-cut Kennebec fries
- craft dark beer battered fish & chips 
with house-cut Kennebec fries & tartar sauce
- ling cod one piece 12.95; two pieces 16.95
salmon (in season) one piece 13.95; two pieces 17.95
- heritage beef burger 13.95
the classic: six ounce hand-made Canadian Angus beef patty; tomato, lettuce, pickle & red onion; toasted brioche and house awesomesauce
customize your burger experience...
- | | | | | | |
|---------------|------|-------------|------|----------------------|------|
| add mushrooms | 1.25 | add bacon | 1.25 | add cheddar or Swiss | 1.25 |
| add fried egg | 1.25 | add avocado | 1.25 | add an extra patty | 2.50 |
- chicken brie club 16.95
garlic-herb marinated free-range chicken breast layered with bacon, brie, lettuce, tomato, & avocado-roasted garlic mayo on choice of sourdough or multi-grain

burger & club sandwich with choice of french fries, beet chips, green salad, or soup of the moment; substitute caesar salad, potato salad, seafood chowder, yam fries, onion rings or pork rinds for \$2; or poutine for \$4 · gluten free bread or bun add \$2