

# APPETIZERS

## OYSTERS ON THE HALF SHELL | 22

fresh horseradish, mignonette, lemon

*suggested pairing: Dry Riesling 2022*

## GREEN CROFT BEET & BURRATA SALAD | 21

Tanto Latte burrata, toasted pistachios, mint vinaigrette

*suggested pairing: Rosé 2022*

## GREEN GODDESS FARMERS SALAD | 18

local butter lettuce, egg, fingerling potatoes, shaved radish,  
cucumbers, carrots, fried quinoa granola

*suggested pairing: Chardonnay 2021*

## AHI TUNA TATAKI | 19

lemongrass soy dressing, candied orange & ginger, sesame seeds, tempura bites

*suggested pairing: Dry Riesling 2022*

## QUADRA ISLAND SCALLOP CRUDO | 23

local apple aguachile, compressed apples, espelette aioli, tapioca squid ink chips

*suggested pairing: Chenin Blanc 2022*

## RANGELAND BISON CARPACCIO | 19

truffle aioli, puffed rice, shaved parmesan, olive oil, focaccia crisps

*suggested pairing: Pinot Noir 2021*

## SALT SPRING ISLAND MUSSELS & CLAMS | 20

chorizo & leek cream sauce

*suggested pairing: Stewart Family Reserve Chardonnay 2020*

## DAILY FEATURE SOUP | 12

seasonally inspired

*daily pairings*

## ARTISAN CHARCUTERIE | 26

cured meats, house made terrine, pickles, olives

## ARTISAN CHEESE PLATE | 3 FOR 26

quince preserve, spiced nuts



*The consumption of RAW oysters poses an increased risk of foodborne illness.  
A cooking step is needed to eliminate potential bacterial or viral contamination.*

# DINNER MAINS

LINE CAUGHT HERB CRUSTED HALIBUT | 48  
caper brown butter, crispy wild rice cake, sautéed farm vegetables  
*suggested pairing: Stewart Family Reserve Chardonnay 2020*

MEDITERRANEAN | 25  
quinoa falafel, roasted eggplant hummus, Ras el Hanout yogurt  
grilled pita, sauteed vegetables  
*suggested pairing: Rosé 2022*

CITRUS AND OLIVE STUFFED LING COD | 37  
sunchoke puree, lobster sauce, spring vegetables  
*suggested pairing: Three Wolves Pinot Gris 2021*

OPEN FACED DUNGENESS CRAB RAVIOLI | 36  
spotted squid ink pasta, cauliflower parmesan foam, parsley pistou,  
stinging nettle chips, hazelnut parmesan crisps  
*suggested pairing: Stewart Family Reserve Chardonnay 2020*

PEACE COUNTRY LAMB SIRLOIN | 45  
haskap berry jus, sauteed vegetables, maple duck fat glazed carrots,  
crispy fingerling potatoes  
*suggested pairing: Queue 2020*

ROSSDOWN FARM CORNISH GAME HEN | 35  
smoked paprika, lemon, herb gnocchi, sundried olives, pan jus  
*suggested pairing: Stewart Family Reserve Pinot Noir 2020*

TWO RIVERS DRY AGED RIBEYE 10oz | 59  
confit potatoes, chive crème fraîche, mushrooms, cippolini onions, jus  
*suggested pairing: Queue 2020*

63 ACRES FARM BEEF BAVETTE 8oz | 44  
black garlic miso, ginger soy glazed Asian vegetables, spiced pomme dauphine  
*suggested pairing: Stewart Family Reserve Pinot Noir 2020*

## SIDES

<i>Truffle &amp; Parmesan Fries</i>   10	<i>“Okanagan Valley” Mushrooms &amp; Onions</i>   13
<i>Sesame Miso Brussel Sprouts</i>   10	<i>Sautéed Farm Vegetables</i>   11
<i>Local Mixed Green Salad, Cider Dressing</i>   10	<i>Roasted Farm Potatoes</i>   9
<i>Warm Marinated Olives</i>   11	<i>House Made Bread</i>   3