

# 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.*

# LUNCH 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 spiced yogurt  
grilled pita, sauteed vegetables

*suggested pairing: Rosé 2022*

CITRUS & OLIVE STUFFED LING COD | 37  
sunchoke purée, lobster sauce, spring vegetables

*suggested pairing: Three Wolves Pinot Gris 2021*

SEAFOOD GARGANELLI PASTA | 27  
seasonal fish, mussels, clams, cauliflower parmesan foam, parsley pistou,  
hazelnut parmesan crisps

*suggested pairing: Pinot Noir 2021*

PEACE COUNTRY LAMB BURGER | 26  
caramelized onions, Ras el Hanout aioli, arugula, hand cut fries

*suggested pairing: Old Vines Foch 2020*

FARMCREST CHICKEN SUPREME | 33  
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  
ginger soy glazed Asian vegetables, black garlic miso, spiced pomme dauphine

*suggested pairing: Merlot 2020*

## SIDES

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