

SUMMER

SHARE

House Marinated Olives <i>(gf/vg)</i>	7.5
Sourdough Bread <i>(v)</i> whipped dirty martini butter	8.5
Shoestring Fries <i>(gf/vg)</i> truffle oil, grated parmesan	12

SALADS & VEGETABLES

Grilled Spring Vegetables <i>(gf/vg)</i> gruyere dressing, garden herb oil	21
Chopped Salad <i>(gf/vg)</i> romaine, lardons, feta, cucumber, tomato, green goddess dressing	23
Burrata <i>(v)</i> confit tomatoes, lemon, oregano, sourdough	24

SEAFOOD

Half Shell Scallops <i>(gf)</i> tomato, olive oil	21
Calamari <i>(gf)</i> squid ink, soubise, gremolata	21
Mussels <i>(gf)</i> white wine buttersauce, grilled lemon, sourdough	23
Grilled Jumbo Shrimp <i>(gf)</i> bravas sauce, labneh	25

MEAT

Adobo Chicken Thigh Skewer <i>(gf)</i> mojo verde, mojo rojo	9.5
Lamb Chop <i>(gf)</i> sour cherry cab franc jus	12.5
Crispy Chicken Burger <i>(gf)</i> kimchi ketchup, aioli, butter lettuce, milk bun	19
Pork Tomahawk 11oz <i>(gf)</i> brown butter, rhubarb chutney	34
Grilled Ribeye 12oz <i>(gf)</i> salsa verde	64

SWEETS

Raspberry Sorbet & Sparkling BC Wine of the Week <i>(2oz) (gf/vg)</i>	12
Crème Brûlée chef's choice	14
Pavlova <i>(v)</i> rotating white wine fruit	14

Everything is made fresh and in-house. Please notify us of any allergies in advance, and we will be happy to adjust our menus accordingly.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This restaurant uses milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts, soy, and sesame.