



We are a farm to table restaurant direct sourcing local ingredients and preparing food to order to ensure the best flavours and freshest food is served to you. We use mostly organic with no added chemicals or preservatives.

LATER MENU - 5PM TO 7PM - Friday & Saturday

Warm Spiced Roasted Tamari Almonds (VG, V, GF)	8
Cheese Bread (V) Levain Sourdough Bread, Sage Butter, Goats Cheese, Smoked Cheddar, Parmesan, Olive Oil, Pepper	12
Greens (V, GF - Vegan without the cheese) Local Greens, Organic Peas, Pumpkin Seeds, Pine Nuts, Goats Cheese, Grated Parmigiano Reggiano, Fresh Herbs, Olive Oil, Balsamic Reduction	14
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Aged Prosciutto Pizza (gluten free crust add \$2) Aged Prosciutto, Fior di Latte, Ricotta, Seasonal Veg, Organic Peas, Aged Balsamic, Olive Oil, Fresh Herbs, Grated Parmigiano Reggiano, Drizzled Olive Oil	27
Wild BC Salmon Pizza (gluten free crust add \$2) Wild Alderwood Smoked Salmon, Fire Roasted Tomato Sauce, Fior di Latte, Seasonal Veg, Fresh Dill, Capers, Olive Oil, Grated Parmigiano Reggiano Organic Peas	27
Seasonal Veg Pizza (V) (gluten free crust add \$2) Mixed Seasonal Veg, Fire Roasted Tomato Sauce, Fior di Latte, Fresh Herbs incl. Basil & Dill, Drizzled Olive Oil	23
Vegan Pizza (gluten free crust add \$2) Fire Roasted Tomato Sauce, Fresh Herbs, Wild Mushrooms, Caramelized Sweet Onion, Seasonal Veg, Ravenrock Farm Spinach, Olive Oil, Vegan Mozza	23
Margherita Pizza (V) (gluten free crust add \$2) Ricotta Pesto, Fior di Latte, Fresh Herbs incl. Basil & Dill, Roma Tomatoes, Drizzled Olive Oil, Grated Parma	23
Wild Mushroom Gnocchi (V) Potato Gnocchi, Caramelized Wild Mushrooms, Smoked Gorgonzola, Heavy Cream, Organic Spinach, Pecorino, Organic Peas, Grass Fed Sage Butter	22
Thai Panang Curry Braised Rosstown Chicken Thighs, Lemon Grass, Coconut Rice, Panang Curry Paste, Tamari, Chili Threads	27
Chuck Steak Burger (gluten free bun available) Organic Hormone Free 63 Acres Chuck Steak, Bacon Jam, Fried Onions, Grainy Mustard, Mayo, Smoked Cheese, Brioche Bun, Served with Belgian Fries & Mayo	20
Vegan Dahl Bowl (GF) French Lentils cooked in a Mushroom Unami Broth, Seasonal Ravenrock Farm Veg, Braised Red Cabbage, Coconut Rice	22
Belgian Fries with Vegan Mayo (GF)(VG)	6
Desserts (Ask Server)	