



SALADS, SOUPS & STARTERS

Local Beet and Goat Cheese Salad ~ 15

maple-balsamic dressing, pickled red onions, candied pecans and arugula

House Salad ~ starter 8 ~ full 12

Dijon-shallot vinaigrette, toasted seeds, apple & red grapes

Caesar Salad ~ starter 10 ~ full 14

classic Caesar dressing, crispy capers, house made croutons, Grana Padano cheese

Goose Cobb Salad ~ 18

greens topped with candied bacon, baby tomatoes, hard-boiled egg, avocado and Stilton cheese with maple balsamic dressing

ADD: local chicken breast, smoked salmon, Cajun snapper or 4 prawns ~ 8

Cream of Mushroom Soup

served with house made bun & butter ~ cup 7 ~ bowl 10

Fresh Saltspring Island Mussels ~ 19

white wine, garlic, shallots, butter and fresh herbs served with a house made bun

Citrus Cilantro Hummus & Flatbread ~ 14

house made garlic flatbread and hummus topped with olives, feta drizzled in olive oil

Pound of Wings ~ 16

cornmeal crusted wings tossed in your choice of sauce:

House Fresno Hot Sauce, The Works, Fresno & Blue Cheese, Thai Honey Garlic, Salt & Pepper

Classic Poutine ~ 11 Large ~ 15

ADD: pulled pork or bacon & blue cheese ~ 6

House Cut Fries ~ 6 Charcoal Fries with aioli ~ 7

MAINS

Steak Frites

6oz ~ 27 8oz ~ 33

Certified Angus Beef striploin steak, herb compound butter, house cut kennebec fries and aioli

ADD market vegetables 5, sautéed BC mushrooms 4, or 4 prawns 8

Moules Frites ~ 23

Saltspring Island Mussels with white wine, garlic, butter, shallots and fresh herbs served with house cut Kennebec fries and aioli

Fish and Chips ~ 1 piece 15 ~ 2 piece 19

malt vinegar "dusted" beer battered locally sourced snapper, house cut kennebec fries, tartar sauce and coleslaw

Roasted Chicken & Mushroom Pappardelle ~ 18

cream, roasted garlic, sweet peas, savory herbs, shallots and Grana Padano cheese

Seafood Pappardelle ~ 22

smoked salmon, prawns, Saltspring Island mussels, cream, lemon, capers, fresh herbs, shallots and Grana Padano cheese

ADD local chicken breast, smoked salmon, Cajun snapper or 4 prawns ~ 8



BURGERS & SANDWICHES

with: mixed greens ~ house cut fries ~ cup of mushroom soup

subs: gluten free bun +2, charcoal fries +2

Caesar salad +2, , ½ fries ½ salad +1.50, ½ fries ½ Caesar +3

Fatbuoy Burger ~ 16

BC Ranchlands beef burger, lettuce, tomato, aioli, house baked bun

ADD bacon +2, cheddar +2, add mushrooms +1.50

Lamb Burger ~ 18

local lamb, lettuce, tomato, roasted goat cheese, aioli, house baked bun

Bistro Chicken Burger ~ 18

grilled local chicken, bacon, lettuce, tomato, brie cheese, aioli, house baked bun

Blackened Fish Burger ~ 16

Cajun spiced local snapper, coleslaw, tartar sauce, house baked bun

Falafel Burger ~ 16

hummus, aioli, pickled red onions, greens and tomato

Fresno Chicken Sandwich ~ 18

grilled local chicken, aged cheddar, bacon, tomato, lettuce, aioli, Fresno hot sauce

Pulled Pork Sandwich ~ 16

slow roasted pulled pork, aioli, coleslaw & whiskey BBQ sauce

PIZZAS

10" house made crust

SUB gluten free pizza crust \$4.50

Margherita ~ 14

tomatoes, mozzarella, bocconcini, fresh basil, tomato sauce

Hawaiian ~ 16

hickory smoked ham, fresh pineapple, mozzarella, tomato sauce

The Meat Lover's ~ 17

pepperoni, bacon, ham, mozzarella, tomato sauce

Fresno Chicken and Avocado Ranch ~ 17

Fresno hot sauce base, roasted chicken, finished with avocado buttermilk ranch

DESSERT

New York Cheesecake ~ 9

rotating flavour

Chocolate Brownie with Salted Caramel ~ 9

vanilla ice cream, salted caramel & chocolate sauce

~gluten free~