



SALADS, SOUPS & STARTERS

ADD to any salad: local chicken breast, smoked salmon,
snapper or 4 prawns for 8

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

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, Frank's Red Hot & Blue Cheese, B.B.Q, Thai Honey Garlic,
Frank's Hot, Salt & Pepper or Lemon 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, snapper or 4 prawns ~ 8

BURGERS & SANDWICHES

choice of house greens or house cut fries

SUB gluten free bun +2, charcoal fries +2, Mushroom soup +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

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

Lamb Burger ~ 18

local lamb, lettuce, tomato, roasted goat cheese, aioli

Bistro Chicken Burger ~ 18

grilled local chicken, bacon jam, lettuce, tomato, brie cheese, aioli

Blackened Fish Burger ~ 16

Cajun spiced local snapper, coleslaw, tartar sauce

Falafel Burger ~ 16

hummus, aioli, pickled red onions, greens and tomato

Fresno Chicken Sandwich ~ 18

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

Pulled Pork Sandwich ~ 16

slow roasted pulled pork on a house bun with coleslaw and molasses 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 style cheesecake ~ 9

with seasonal fruit compote

Gluten Free Chocolate Brownie ~ 9

with vanilla ice cream, salted caramel & chocolate sauce