

BRUNCH

TO START

DAILY SOUP ^{GF, V}

Chef's daily creation

suggested pairing: Unsworth NV 'Charme de L'île' Rosé, Cowichan Valley
Neighbourhood Brewing 'Lifelong' Lager, Penticton, 4.0%

MIXED GREENS ^{GF, V}

hopped honey vinaigrette

suggested pairing: Fox & Archer 2021 'Amrita' Sémillon, Okanagan Valley
Moon Under Water, Farmhouse IPA, Victoria, 7.0%

MAIN COURSE

SHAKSHUKA ^V

two poached local farm eggs, chickpea, tomato, avocado,
fresh cheese, cumin, sesame seeds, sourdough toast

suggested pairing: LaStella 2020 'Lastellina', Okanagan Valley
Neighbourhood Brewing 'Lifelong' Lager, Penticton, 4.0%

BUTTERMILK FRIED ROCK COD ^{GF}

kosho aioli, TCR slaw, kennebec frites

suggested pairing: Tantalus 2020 Chardonnay, Okanagan Valley
Steel & Oak 'Simple Things' Pilsner, New Westminster, 5.0%

PARMESAN CRUSTED CHICKEN

duck fat rösti, tomato, wild mushroom, garlic basil emulsion

suggested pairing: Blue Grouse 2020 'Quill' Pinot Noir, Cowichan Valley
Hypha Project, 'Inceptional' IPA, Vancouver, 6.5%

DESSERT

FEATURE DESSERT

suggested pairing: Stag's Hollow 2012 'Hart', Okanagan Valley
Ile Sauvage, FC+ Stout, Victoria, 7.0%

\$35 per person

wine & beer pairings priced individually

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

Saturday & Sunday 11am-2pm