

SOUP + SALADS + STARTERS

CHEFS MARKET SOUP + BISCUIT | 11

Chef's Seasonally Inspired Soup | Cheddar - Herb Biscuit

BABY GEM SALAD | 18

Roasted Garlic Vinaigrette | Focaccia Crouton | Crispy Anchovies | Reggiano | Bacon Lardons

BEETS & BOURSIN SALAD | 18

House – Made Boursin | Salt Roasted Beets | Pomegranate – Horseradish Vinaigrette | Radish | House – Crackers | Dill

PEAR & RADICCHIO SALAD | 19

Okanagan Pears | Cranberry Vinaigrette | Radish | Baby Kale | Herbed Goat Cheese | Candied Walnuts

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 10
Grilled Sautéed Prawns | 14
Crispy Tofu | 6
Baked Salmon | 17
Grilled Flat Iron Steak | 20

CHARRED BROCCOLINI | 17

Turmeric – Lemon Aioli | Crispy Prosciutto | Parmesan Crumb
Add Bowl of Soup | 8

PORK BELLY | 17

Spiced Maple | Apple Mustard Sauce (GF)
Add Bowl of Soup or Green Salad | 8

SQUID | 20

Lightly Dusted | San Marzano Sauce | Shallot Aioli (GF)
Add Bowl of Soup or Green Salad | 8

HANDHELDS

Served with choice, house-fries, fresh greens, or daily soup creation.
Substitute with crispy onion rings with shallot aioli | 5

CRB BURGER | 26

Fresh 63 Acres Farms Beef | Spicy Maple Pork Belly | Crispy Onion Stack | Aged Cheddar | Roasted Shallot Aioli | Tomato | Lettuce | Artisan Burger Roll | Kitchen Pickle.

Substitute Lettuce Bun or GF Bun | 3
Bacon or Fried Egg | 3 each

KENTUCKY FRIED MAITAKE TACOS | 20

Guacamole | Pickled Carrots (GF VEGAN)

CHICKEN CIABATTA | 26

Panko Breaded | House – Made Tangy Aioli | Pickled Carrots | Dressed Greens + Tomato | Kitchen Pickle
Substitute with lettuce bun or gluten free bun | 3
Bacon or Fried Egg | 3

BOWLS + CASUAL

WELLNESS BOWL | 23

Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Crispy Chickpeas | Avocado | Romesco (GF, VEGAN, N)

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

TOGARASHI SALMON BOWL | 29

Cucumber | Celery | Bell Peppers | Red Onion | Pickled Carrot | Organic Greens | Fresh Citrus | Yuzu Tobiko | Miso – Ginger Vinaigrette

FISH + CHIPS | 22

Panko Breaded Sole | Creamy Slaw | The Best Tartar Sauce Ever | Fresh Lemon

TIGER PRAWNS | 34

Soba Noodles | Red Coconut Curry | Edamame | Chard | Red Onions | Peppers | Pickled Carrots | Charred Lime | Everything Seasoning

DESSERT

CHOCOLATE PEANUT BUTTER PUDDIN' | 13

Peanut Brittle | Devonshire Cream

STRAWBERRY COCONUT PANNA COTTA | 13

Honeycomb Tuile | Raspberry Puree | Candied Lemon Rind

BISCOFF ICE CREAM | 13

Cookie Crunch
Affogato Shot | 3

VANILLA ICE CREAM | 13

Vanilla Bean
Affogato Shot | 3

HOUSE MADE SORBETS | 13

Strawberry - Rhubarb

MACARONS | 13

Hand-Made Locally (3)

DESSERT & CHEESE SAMPLER (2 PEOPLE) | 26

Local Cheese | Fresh + Dried Fruit | Chocolate Nut Bark | Seed Crackers | Macarons

LUNCH ALL @ ONCE

We politely decline all requests to modify the "lunch all at once".

CHEFS DAILY SANDWICH FEATURE | 24

Served with Market Soup | Parmesan Fries | Kitchen Pickle | Bag of Warm Cookies

CORDO SPECIALTIES

OYSTER FRIDAY / SATURDAY
4 pm.
Limited quantities.

SATURDAY ROAST | 46
10 oz AAA-Canadian with
Yorkshire pudding. Limited
quantities

WEEKEND BRUNCH
Every Saturday and Sunday
From 10 am until 2 pm.

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