LUNCH

SOUP + STARTERS

Milk Buns | 14
Whipped Honey Butter

Pumpkin Soup | 14
Crispy Sage | Toasted Pine Nuts **(N)**

Chef's Market Soup + Biscuit | 12
Chef's Seasonally Inspired Soup | Cheddar Herb Biscuit

Lamb Meatballs | 23
Spiced Tomato Sauce | Toasted Pine Nuts | Ricotta **(N)**

Crispy Humboldt Squid | 22
Tzatziki | Fresh Herbs | Fresh Lemon | Crispy Capers | Fried Olives

The Bistro Board | 17
Half Sandwich | Toasted Turkey Club or Grilled Three Cheese | Cup of Market Soup or Green Salad

Candied Salmon Bannock Tostadas | 22
BC Salmon | Maple Glaze | Bannock Tostadas | Sumac Yogurt Sauce | Pickled Onion | Local Sprouts

Arancini | 20
Mushroom | Blue Cheese | Mozzarella | Sauce Soubise

BOWLS + CASUAL

Wellness Bowl | 25
Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Crispy Chickpeas | Avocado | Romesco **(GF, V, N)**
Flat Iron Steak | 19
Grilled Salmon | 21
Grilled or Blackened Chicken | 12
Garlic Sautéed Prawns | 16
Crispy Tofu | 6

Fish + Chips | 22
Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

SALADS

Baby Gem Caesar Salad | 18
Roasted Garlic Vinaigrette | Focaccia Croutons | Crispy Anchovies | Reggiano | Bacon Lardons

Kale Salad | 21
House Grown Baby Kale | Roasted Pears + Pear Glass Garnish | Roasted Yams | Pomegranate | Candied Spiced Cashews | Apple Vinaigrette **(VEG, N)**

Cellar Salad | 19
Brussels Sprouts | Roasted Cauliflower | Radicchio | Arugula | Shaved Parmesan | Roasted Acorn Squash | Pomegranate Vinaigrette **(VEG)**

SALAD ENHANCEMENTS
Flat Iron Steak | 19
Grilled Salmon | 21
Grilled or Blackened Chicken | 12
Garlic Sautéed Prawns | 16
Crispy Tofu | 6

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

CRB Burger | 28
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
Substitute Onion Rings | 5
Bacon or Fried Egg | 4 each

Grilled Chicken + Brie | 27
Grilled Chicken | Melted Brie | Toasted Focaccia | Fresh Arugula | Crisp Prosciutto | House Made Bacon Jam

Flat Iron Sandwich | 30
Roasted Mushrooms | Truffle Aioli | Arugula | Shaved Grana Padano

HOUSE MADE DESSERTS

Basque Cheesecake | 17
Traditionally Prepared Spanish Cheesecake | Mixed Nut Praline and Caramel Sauce **(N)**

Chocolate Torte | 17
Rich Chocolate Torte | Raspberry Coulis **(GF)**

Macarons | 13
Hand-Made Locally (3) **(N)**

MICRO-BATCH ICE CREAM + SORBETS

House Made Sorbets | 13
Assorted Selections

Dubai Chocolate Ice Cream | 14
Crispy Filo Pastry **(N)**

Vanilla Ice Cream | 13
Vanilla Bean **(GF)**
Affogato Shot | 3

(GF) Gluten Friendly **(V)** Vegan **(Veg)** Vegetarian **(N)** Contains Nuts