

SOUP + SALAD

CHEFS MARKET SOUP + BISCUIT | 10

Seasonally Inspired Soup | House-Baked Buttermilk Biscuit

PUMPKIN COCONUT SOUP | 11

House-crackers | Pumpkin seed “granola” (GF, VEGAN)

CHARRED BROCCOLINI CAESAR | 17

House Caesar dressing | Parmesan crumb | Crispy prosciutto

PEAR + RADICCHIO SALAD | 19

Okanagan Pears | Cranberry vinaigrette | Radish | Baby kale | Herbed Goat Cheese | Candied Walnut

ROASTED CAULIFLOWER + ROMANESCO SALAD | 17

Spiced Tahini Dressing | Crispy Chickpeas | Pomegranate | Micro Greens

SALAD ENHANCEMENTS

Grilled or Blackened Chicken 10 | Crispy Tofu 5 | Garlic Shrimp 13 | Garlic Focaccia 7 | Katsu Chicken 11

HANDHELDS

Served with choice, house-fries, fresh greens, or daily soup creation
Substitute with crispy onion rings with shallot aioli 15

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

Add Bacon or Fried Egg | 3 each

KATSU CHICKEN SANDWICH | 24

Okanagan Stone-Fruit Gastrique | Sesame Slaw | Spicy Mustard + Mayo | Toasted Brioche | Kitchen Pickle

FISH + CHIPS | 22

Panko Breaded Sole | Sesame Slaw | House-Made Tartar | Fresh Lemon

BOWLS

WELLNESS BOWL | 21

Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Spiced Chickpeas | Avocado | Romesco

BEEF STROGANOFF | 28

Marinated Beef Tenderloin | Roasted Mushrooms | Pearl Onions | Demi-Glace | Crème Fraiche + Kitchen Pickle | Coconut Jasmine Rice

SHIITAKE + YAKISOBA BOWL | 24

Romanesco | Chard | Red Onion | Sunny Egg | Togarashi | Scallions

Add katsu chicken | 11

Add grilled chicken breast | 10

Add garlic prawns | 13

SMALL PLATES + SHARES

SPICY MAPLE PORK BELLY | 16

Canadian Maple | Apple Mustard Sauce (GF)

HAND-MADE PARMESAN GNOCCHI | 16

Creamy Sauce Soubise | Crispy Prosciutto | Baby Spinach | Roasted Cremini | Gremolata

GIANT MEATBALL | 15

Hand-Rolled Meatball | Fresh Herbs | San Marzano Demi-Glace | Whipped Ricotta | Gremolata | Warm Focaccia

HUMBOLDT SQUID | 20

West-Coast Squid | San Marzano Sauce | Shallot Aioli

LAMB LOLLIS | 25

Rib Chops | Fresh Herb Sauce + Spicy Tomato Sauce (GF)

GOCHUJANG SHIITAKE TACOS | 18

House Guacamole | Sesame Slaw | Corn Tortillas

CHARCUTERIE | 30

House-made Pork Chorizo Terrine | Duck Rilette | Prosciutto | Locally Cured Salami | Kitchen Pickle | Black Pepper Jam | House-Cracker (GF)

DESSERTS + CHEESES

CHOCOLATE MOUSSE | 12

Biscoff® Biscuit Base | Berry Purée | Chantilly Cream | Coconut Tuille | Fresh Berries

CANADIAN MAPLE “BUTTER TART” PIE | 12

Devonshire Cream | Candied Orange Rind

DULCE DE LECHE ICE CREAM | 10

Salted Crushed Pretzels | Shaved Chocolate

HOMEMADE FRENCH VANILLA ICE-CREAM | 10

Classically Prepared with Crème Anglaise | Pure Vanilla

PEAR SORBET | 10

Local Fresh Pears | Pumpkin Seed “Granola” | Pomegranate

HAND-MADE MACARONS | 10

Three Locally Made Mary-Ann’s Macarons

CHEESE SELECTION (TWO PEOPLE) | 24

Assorted Local Cheeses | Fresh + Dried Fruit + Berries | Chocolate-Nut Bark | Macarons | Seed Cracker (N)

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

OYSTER FRIDAY

4 pm until they are gone.
Limited quantiles.

\$18 A HALF DOZ / \$32 FOR A DOZEN

PRIME RIB SATURDAY

AAA-Canadian with Yorkshire pudding. Limited quantities.

WEEKEND BRUNCH

Every Saturday and Sunday
From 10 am until 2 pm