

SMALL PLATES + SHARES

KOREAN LETTUCE TACOS | 24

Bulgogi Beef Brisket | Fresh Lettuce Cups | Kimchi | Pickled Shimeji | Radish | Sliced Scallions

PORK BELLY & OCTOPUS | 25

Asian Glazed Pork Belly | Grilled Octopus | Romesco | Chimichurri | Gremolata (GF)

SQUID | 21

Lightly Dusted | San Marzano Sauce | Fresno Peppers | Shallot Aioli (GF)

CRISPY AVOCADO TACOS | 20

Tempura Battered | Romesco | Fresh Sprouts

BURRATA | 24

Roasted Tomato & Red Pepper Compote | Hot Honey | Crispy Flatbread | Balsamic Reduction | Everything Seasoning

SPREADS & BREADS | 19

Roasted Vegetable Hummus | Tapenade | Feta | Crispy Flatbread | House Crackers | EVOO

LAMB LOLLIPOPS | 28

Fresh Herb Puree | Spicy Tomato Sauce (GF)

KARAAGE CHICKEN | 22

Sweet Soy | Sriracha Aioli | Scallions

HANDHELDS

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

CRB BURGER | 27

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 | 4 each

CHICKEN CUTLET CAESAR CIABATTA | 26

Panko Breaded | Garlic Emulsion | Gem Lettuce | Crispy Bacon

FLAT IRON STEAK SANDWICH | 26

Toasted Ciabatta | Sun Dried Tomato Pesto | Fresh Arugula | Shaved Parmesan | Apple Bacon Jam

BOWLS + CASUAL

WELLNESS BOWL | 25

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

Grilled or Blackened Chicken | 12

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Grilled Flat Iron Steak | 18

GRILLED SALMON NIÇOISE | 32

Roasted Yams | Green Beans | Niçoise Olives | Chopped Egg | Organic Greens | Gem Tomatoes | Capers

ANTIPASTO BOARD | 34

House Made Chorizo Terrine | Locally Cured Meats | Whipped Ricotta | Smoked Gouda | House Pickles + Crackers | Bacon Jam (GF)

FISH + CHIPS | 22

Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

SOUP + SALAD

CHEFS MARKET SOUP + BISCUIT | 11

Chef's Seasonally Inspired Soup | House-Baked Buttermilk Biscuit

BABY GEM CAESAR SALAD | 18

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

TOMATO STRAWBERRY SALAD | 19

Greek Yogurt | Heirloom Tomato | Basil | Balsamic | EVOO
Roast Tomato Sorbet | Fresh Mint | Candied Pistachios (N)

SEARED AHI TUNA SALAD | 20

Fresh Arugula | Shaved Fennel | Locally Grown Pea Shoots | Peaches | Red Onion | Sprouts | Tuna Tataki | Citrus Vinaigrette

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 12

Crispy Tofu | 6

Garlic Sautéed Prawns | 14

Baked Salmon | 17

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

HOUSE MADE DESSERTS

NANAIMO BAR PIE | 15

Classic Nanaimo Bar | Devonshire Cream

PARIS BREST | 16

House Made Choux Paste | Praline Mousseline | Mascaraed Strawberry (N)

PISTACHIO ICE CREAM | 15

Candied Pistachios (N)

VANILLA ICE CREAM | 13

Vanilla Bean (GF)

Affogato Shot | 3

HOUSE MADE SORBETS | 13

Assorted Selections

MACARONS | 13

Hand-Made Locally (3) (N)

CORDO SPECIALTIES

OYSTER FRIDAY/SATURDAY

4 pm
Limited quantity

SATURDAY ROAST NIGHT

10 oz AAA-Canadian with
Yorkshire pudding
Limited quantity

SATURDAY & SUNDAY BRUNCH

Every Saturday and Sunday
From 10 am until 2 pm

