

SOUP + SALAD

CHEFS MARKET SOUP + BISCUIT | 10

Seasonally Inspired Soup | House-Baked Buttermilk Biscuit

FRENCH ONION SOUP | 15

Rich Onion Broth | Herbed Brioche Crouton | Gruyere – Parmigiano Reggiano Blend

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

BEETS & BOURSIN SALAD | 18

House-Made Cheese | Salt Roasted Beets | Pomegranate-Horseradish Vinaigrette | Radish | Seed Crackers | Fresh Dill

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 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
Add Bacon or Fried Egg | 3 each

CRISPY CHICKEN SANDWICH | 25

Panko Breaded Chicken Breast | Spicy Old Bayonnaise | Creamy Slaw | Sliced Dills | Toasted Brioche

FISH + CHIPS | 22

Panko Breaded Sole | Creamy 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

Spaghetti | 32

Fresh Hand-Made Pasta | Slow Simmered Beef & Pork Ragu | Gremolata | Parmigiano Reggiano | Fresh Ground Nutmeg

Add giant meatball | 11

Add crispy 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)

Chicken Fried Mushroom Tacos | 24

House Guacamole | Vegetable Slaw

Charcuterie | 30

House-made Pork Chorizo Terrine | Duck Rillettes | Prosciutto | Locally Cured Salami | Kitchen Pickle | House Preserves | House-Cracker (GF)

DESSERTS + CHEESES

CHOCOLATE PATE | 13

Raspberry Coulis

WARM GINGERBREAD CAKE | 13

House-Made Vanilla Bean Ice-Cream | Toffee Sauce

HOMEMADE FRENCH VANILLA ICE-CREAM | 13

Classically Prepared with Crème Anglaise | Pure Vanilla

PEAR SORBET | 13

Local Fresh Pears | Pumpkin Seed “Granola” | Pomegranate

HAND-MADE MACARONS | 13

Three Locally Made Mary-Ann’s Macarons

CHEESE SELECTION (TWO PEOPLE) | 25

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/SATURDAY

4 pm until they are gone.
Limited quantities.

\$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

