

Shares + Starters

Truffled Potato Wedges	Grana Padano cheese, gremolata, sesame aioli (GF, V)
Warm Bread + Cheese	Spicy cheese sauce, grilled pan bread, tostadas
Karaage Drums	Roasted sesame aioli, everything seasoning, scallions (GF)
Lamb Lollis	Char-grilled lamb, San Marzano sauce, basil sauce (GF)
Smoked Hock Bao	House-made bao, Asian inspired BBQ sauce, house pickled vegetables, scallions
Steak + Scallops	Lemons, capers, braised kale
Humboldt Squid	Buttermilk marinated squid, San Marzano tomatoes, spicy aioli
Roasted Cauliflower	Spiced cauliflower, blended cheese, jalapeno, tomatoes, red onion, roasted corn + black beans, house guacamole, spiced crème (VEG)

The Butcher's Plate

House-made pork + prosciutto terrine, locally cured meats, BC cheese selection, house-made cracker, house-brined + pickled vegetables, homemade onion jam (serves 2-3 people)

Soup + Salad

Chef Inspired Soup + Biscuit	Seasonally inspired soup, freshly baked house-made buttermilk herbed biscuit
Squash + Truffle Soup	Local squash, truffle oil, toasted seeds, coconut milk, grilled focaccia (V, GF without focaccia)
Caesar	Romaine hearts, house-made dressing, Grana Padano, egg crumble, grilled halloumi, radish, everything crunch, fresh lemon
Iceberg	Crisp iceberg lettuce, fresh dill + pepperoncini dressing, organic red quinoa, radish, Little Qualicum blue cheese (VEG, GF)
Vegan Burrito Salad Bowl	Ridiculously Good guacamole, vegan sour cream, spiced black beans + corn, Pico da Gallo salsa, organic greens, organic quinoa, fresh lime (V *nut allergen)

Enhancements

Sautéed Prawns

Braised Meatballs

Fresh Avocado

Grilled or Blackened Chicken

Grilled Garlic Focaccia

Grilled Tofu

Hardboiled Egg

Chef's Specialties

Smokehouse Burger

Fresh ground pure beef, house-made ketchup + pickled mustard seed aioli, house braised smoked pork hock, smoked cheddar, lettuce + tomato, crispy onion stack on a signature Brynn's Bakery bun

Substitute gluten free bun or a lettuce bun

Add bacon, roasted mushrooms, or fried egg

Upgrade to truffle potato wedges

Rigatoni Bolognese

Slow cooked pork + beef ragu, San Marzano tomatoes, red wine, handmade pasta from Sorisso's Deli

Add grilled or blackened chicken | braised meatballs | sautéed prawns |

fresh baked focaccia | smoked pork hock |

BC Ling Cod + Fries

Panko breaded ling, crunchy vegetable slaw, house-made tartar sauce

Upgrade to panko breaded onion rings |

Beef Pot Roast

House braised beef chuck, caramelized carrots + Cipollini onions, mashed potato, braising liquid

Winter Risotto

Roasted yams, butternut squash, roasted acorn squash, Grana Padano cheese, crispy sage, pepitas (VEG)

Add grilled or blackened chicken | braised meatballs | sautéed prawns |

Fresh baked focaccia | smoked pork hock | 3 seared scallops | tofu |

Modern Coq au Vin

Local chicken breast, fondant potato, mushrooms, bacon, red wine, carrots + broccolini

Halibut

Pacific halibut, fennel-tomato broth, Sicilian olives, braised vegetables, herb-infused couscous

10oz. Beef Striploin Steak

AAA Canadian beef, herbed butter, mashed potato, roasted squash, broccolini

Add garlic sautéed prawns

Add peppercorn gravy

Add 3 seared scallops

Entrée Accompaniments

Baked Mac + Cheese

Spicy cheese sauce, house ketchup.

Broccolini

Garlic, lemon, everything seasoning.

Groups of 8 or more are subject to an automatic gratuity of 18%

cordo
RESTO + BAR

GF- Gluten Friendly, VEG - Vegetarian, V- Vegan.
Locally sourced, Regional flavours, Artisan made.