

Shares + Starters

Squid	Buttermilk marinated Humboldt, lightly dusted, pickled jalapenos, crushed chilis, San Marzano, roasted shallot.
Smoked Hocks + Crispy Rice Cakes	Johnston Farms smoked hocks, house-made sweet chili, sesame (GF)
Scallops + Pork Belly	Twice cooked pork belly, cauliflower mash, pickled mushrooms. (GF)
Olives + Halloumi	Sicilian olives, fresh rooftop rosemary, grilled naan. (VEG)
Crispy Pork Belly	Soy ginger marinated pork belly, sweet + spicy sauce. (GF)
Wild Mushroom Taco	Spiced refried lentils, wild mushrooms, roasted cauliflower, radish, corn tortillas. (GF, V)
Fully Loaded Croquettes	Potato croquettes, bacon, cheese, scallions, sour cream dip.
Pan Con Tomate	Whipped ricotta, roasted locally sourced tomatoes, olive oil served chilled with warm bread. (VEG)
Seoul Beef Bao	63 Acre marinated beef tenderloin, gochujang aioli, steamed bao, house-pickled vegetables.
Pan-Fried Gnocchi	Roasted wild mushrooms, white wine, cream. (VEG)
Roasted Carrots	Local carrots, charred cauliflower puree, crispy shallots, dukka spice. (GF, VEG)
Broth Braised Meatballs	Pork, veal + beef hand rolled meatballs, charcutiere sauce, gremolata.
Vegan Meatballs	House-made mushroom, eggplant + almond flour meatballs, chili spiked San Marzano, nutritional yeast, gremolata, warm papadum. (GF, V, Nut Allergen)

Gathering Board |

Locally cured meats, smoked trout, selection of cheese, selection of pickled + marinated vegetables, olives, house-made spreads, spiced nuts, crackers, warmed baguette. Serves 3-4 people.

Soup + Salad

Market Soup	Warm home-made buttermilk herbed biscuit.
Smoked Trout Nigiri Salad	Local smoked trout, warm coconut rice, fresh avocado, cucumber, wasabi aioli, pickled carrots, watermelon radish, toasted sesame, sweet soy.
Protein Salad Bowl	Crisp Romaine, gem tomatoes, hard-boiled egg, marinated beef tenderloin, fresh avocado, green onions, Dijon vinaigrette. (GF)
Immunity Bowl	Edamame, gem tomatoes, charred corn, black beans, pickled red onion, Sicilian olives, cauliflower, watermelon radish, roasted seeds, basil, virgin olive oil, apple cider vinegar. (GF, V)
Modern Caesar	Crisp romaine hearts, house-made dressing, grilled halloumi, parmesan-bread crumb crunch, radish, egg crumble.

Enhancements

Grilled Chicken		Sauteed Prawns		Grilled Halloumi	
Braised Meatballs		Blackened Kamloops Trout		Grilled Naan	
Hardboiled Eggs		Vegan Meatballs *Nut Allergen			

Chef's Specialties

Steakhouse Burger

Double stacked fresh chuck + brisket patties, signature "bacon jam", roasted shallot aioli, smoked cheddar, onion haystack, lettuce, tomatoes, brioche roll + house fries.

Substitute with a gluten free bun or a lettuce bun |

Add pork belly |

Add bacon, sauteed mushrooms, fried egg |

Cauliflower + Chickpea Vindaloo

House blend curry paste, spiced cauliflower, crispy chickpeas, gem tomatoes, charred corn, fresh spinach, edamame beans, red onions, coconut rice + warm papadam. (GF, V)

Add grilled chicken | sauteed prawns | braised meatballs |

vegan meatballs *Nut Allergen | grilled naan |

Spicy Prawn Primavera

Bell peppers, wild mushrooms, sweet onions, gem tomatoes, marinated prawns, fresh basil, crushed red pepper flakes, zucchini noodles. (GF)

Parmesan Gnocchi

Pan-fried hand-made gnocchi, sweet broccoli, parmesan-bread crumb crunch, gremolata. (VEG)

Campanelle Pasta

Local hand-made pasta from Sorriso's, torn basil, gem tomatoes, sundried tomatoes, green peppercorns, fresh garlic, chopped jalapenos, brandy, cream.

Add grilled chicken | meatballs | grilled prawns | grilled blackened trout |

vegan meatballs *Nut Allergen |

BC Ling Cod + Fries

Long line caught two piece panko breaded cod, house-made tartar sauce, lemon, broccoli slaw.

Sirloin Steak

10 oz Certified Angus Beef, crispy shallots, herbed butter, daily starch, seasonally inspired vegetables.

Beef Tenderloin

AAA Canadian beef, red wine + green peppercorn reduction, daily starch, seasonally inspired vegetables.

Add seared scallops | sauteed prawns |

Chicken + Eggplant Parmesan

Roasted double breast of chicken, crispy eggplant, chili spiked San Marzano, parmesan + mozzarella cheese, crispy gnocchi.

Kamloops Trout

Pan seared local trout, braised Mediterranean vegetables, olives, herbs, feta, coconut rice.

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.