

## SOUPS, SALADS

DAILY SOUP \$5

SALAD OF ARUGULA, PEAR, GOAT CHEESE, WALNUTS,  
BALSAMIC GLAZE \$6

SALAD OF ROMAINE, ROAST GARLIC CAESAR DRESSING, PARMIGIANO-  
REGGIANO \$6



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## SMALL PLATES

CRISPY PORK BELLY WITH BERRY-BALSAMIC GLAZE \$7

HOUSE MADE POTATO CHIPS TOSSED IN TRUFFLE SALT,  
AGED PARMESAN CHEESE \$5.5

CROSTINI WITH BAKED WITH PORT SALUT CHEESE,  
BACON & ROAST GARLIC \$5.5

ARANCINI - FRIED RISOTTO BALLS STUFFED WITH  
STILTON BLUE CHEESE \$6

CROSTINI WITH CONFIT TOMATO, GOAT CHEESE \$5

PULLED PORK CARNITA, ESPRESSO BBQ SAUCE, FRESH SALSA,  
PICKLED ONIONS \$5

SALTSPRING ISLAND MUSSELS STEAMED IN BELGIAN WHEAT BEER \$11

## TO SHARE

MEAT & CHEESE FOR TWO, ASSORTED CURED MEATS, CHEESES,  
OLIVES, PRESERVES & CRACKERS \$16

MIXED MARINATED OLIVES \$6

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## BIG PLATES

*SERVED WITH ARUGULA GREENS DRESSED IN HONEY-DIJON VINAIGRETTE*

MAC & CHEESE WITH CHORIZO SAUSAGE, TOMATO CREAM SAUCE \$7.5

MAC & CHEESE WITH ROAST VEGETABLES, ARUGULA PESTO,  
PROVOLONE CREAM SAUCE \$7

PANINI WITH ROAST CHICKEN BREAST, FIGS, DOUBLE CREAM BRIE \$7.5

PANINI WITH ROAST VEGETABLES, TOMATO, GOAT CHEESE,  
ARUGULA-WALNUT PESTO, MAYO \$7.5