

BLOCK ONE

SMALL BITES

Charcoal BBQ Unearthed

Organic Baby Carrots | 17

harissa vinaigrette, labneh, puffed grain dukkah, fermented honey, pomegranate, cilantro

Mushrooms on Toast | 18

roasted wild mushrooms, champagne cheddar custard, crispy pickled shallots, aged sherry vinegar

Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel, tarragon tartar sauce, celeriac crisp, radish sprouts

Glamour Farming™ Salad 12 | 18

farro, roasted beets, goat's cheese, cranberries, mixed greens, parsnip chips, pear, squash purée, honey-balsamic vinaigrette

jumbo prawns or grilled chicken +\$7 avocado +\$4

Crispy Duck Wings | 18

togarashi-spiced honey garlic, scallions, miso + yuzu aioli, sesame seeds

Cache Creek Beef Tartare | 20

pickled mustard seeds, smoked marrow aioli, yolk gel, puffed tendon, arugula, rye crisps

Warm Marinated Olives | 14

beetroot hummus, micro greens, crispy shallots, herbed oat crackers

Truffle Frites | 12

house-cut triple cooked frites, truffle, parmesan, fresh herbs, roasted garlic aioli

House-Made Breads | 10

seasonal compound butters

Local Cheese Board | 22

chef's selection of cheeses, garden pickles, seasonal mostarda, Pinot noir-braised figs, Arlo's honey, herbed oat crackers

Local Cheese + Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda, Pinot Noir-braised figs, Arlo's honey, herbed oat crackers

DESSERTS

Passionfruit | 14

yuzu chocolate, passionfruit curd, toasted coconut, lychee + vanilla bean sponge cake, caramelized pineapple

Bomboloni | 12

three fresh Italian doughnuts with seasonal fillings

LUNCH MAINS

Karaage Tofu Bowl | 20

gochujang vinaigrette, kale gomaе, black rice, radish, kimchi mayo, house pickles, edamamé, cilantro
63° egg + \$3 | braised pork belly + \$8

Crispy Duck Leg Confit | 24

honey-roasted baby carrot, pickled shallot, frisée, mustard greens, citrus-soy vinaigrette, orange, fresh truffle

Sterling Springs Crispy Chicken Sandwich | 20

herbed brioche, sundried tomato + espelette chili aioli, arugula, celeriac, apple

Brant Lake Wagyu Beef Burger | 22

milk bun, aged gouda, bacon, frizzled onions, shredded lettuce, tomato, garden pickle, roasted garlic aioli, house mustard + ketchup

substitute house-made vegan patty +\$1

DINNER MAINS

Crispy Roasted Cauliflower | 30

pickled red onions, confit tomatoes, cilantro, tajin, avocado crema, jackfruit pupusa, salsa macha

Miso-Broiled Pacific Lingcod | 36

crispy sushi rice, furikake, lingcod dumpling, miso carrot purée, baby bok choy, seaweed butter sauce

Peace Country

Horseradish-Crusted Lamb Loin | 42

delicata squash, braised lamb + caramelized onion tarte tatin, butter-roasted radishes, Pinot jus

Charcoal-Grilled

Brant Lake Wagyu Flat-Iron | 48

yuzu kōsho + miso marinade, red shiso rösti, braised shiitake, charred broccolini, soy caramel, garlic chips

WINES

2019 Riesling | \$23.50

2019 Gewürztraminer | \$20.50

2019 Pinot Noir Rosé | \$23.50

2019 Pinot Gris | \$22.50

2018 Estate Pinot Noir | \$34.00

2018 Chardonnay | \$39

2016 Unparalleled Pinot Noir | \$70.00

2018 Unparalleled Pinot Noir | \$60.00

2017 Blanc de Noir | \$85.00

2019 Glamour Farming Pétillant | \$35.00

2019 Pinot Gris, Glamour Farming Cans | \$32.00

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



ocean wise. A SUSTAINABLE CHOICE