



## SOUPS

### **chef bernard's roasted carrot brie soup 9**

fresh herb crème fraiche, fried carrot chip garnish, artisan bread  
*suggested pairing- chardonnay*

### **westcoast seafood tomato chowder 10**

chive oil, bacon buttermilk biscuit  
*suggested pairing- sauvignon blanc*

## SALADS

### **organic field lettuce salad 12**

happy day's goats cheese, market tomatoes, vegetable garnish,  
Ⓢ choice of dressing: roasted onion dijon; orange basil vinaigrette or weekly vinaigrette  
*suggested pairing- sparkling wine*  
add rosemary panini bread 2

### **chopped caesar salad 13**

maple glazed double smoked bacon crisps, croutons, shaved parmigiano, roasted garlic dressing  
*suggested pairing- chenin blanc*  
Ⓢ add pan seared star anise salmon fillet or pesto prawns (4) or grilled chicken breast 6

## TO START

### **turkey confit poutine 12**

frites, village cheese curds, turkey pan gravy  
*suggested pairing- stanley park amber ale*

### **sautéed pesto prawns 15**

lemon basil aioli, tomatoes, tomato bruschetta, fried glass noodles  
*suggested pairing- chenin blanc*

### **west coast steamed mussel pot 17**

okanagan springs 1516 lager, fresh chives, leeks, peppers, tomatoes, potato rosemary baguette  
*suggested pairing- okanagan springs 1516 or pinot blanc*

### **basil goats cheese risotto croquettes 14**

Ⓢ tomato compote, lemon basil aioli, red onion jam  
*suggested pairing- red roof apple cider*

## NAAN FLATBREADS

### **Ⓢ bbq chicken & caramelized onions 14**

roasted red peppers, quince preserve, fresh herbs, smoked cheddar & mozzarella cheese  
*suggested pairing- pinot noir*

### **roasted pear, arugula & pinenut 14**

fig jam, organic pears, okanagan goat's cheese, toasted pinenuts, lemon olive oil  
*suggested pairing- chardonnay*

### **spiced lentil, quinoa falafel 15**

white bean & basil hummus, happy day's goat feta, lettuce, organic tomato,  
cucumber yogurt, red pepper emulsion, naan bread  
*suggested pairing- pinot noir or okanagan springs 1516 or reisling*

## B.C. ARTISAN CHARCUTERIE PLATTER

17

Ⓢ stonefruit chutney, house spiced walnuts, fennel spiced olives,  
artisan bread, shallot crackers & seasonal fruit garnish  
*suggested pairing- sauvignon blanc or pinot noir*  
your choice of four items:

#### **proteins**

prosciutto  
rosemary ham  
smoked wild salmon pate  
fraser valley duck confit rilette  
white bean, basil hummus

#### **bc artisan cheese menu**

farm house lady jane- agassiz  
juliette goat cheese camembert- salt spring island  
rath Trevor gruyere- qualicum  
happy day's goat chevre- salmon arm  
poplar grove tiger blue- naramata  
farm house country morning- agassiz

add additional cheese or proteins selections 6

Chef Bernard Casavant  
Executive Chef

Ⓢ signature preserves available for retail

## MAINS

### **chef bernard's crispy duck leg confit 17**

organic greens, dried cranberries, grilled apple, spiced walnuts, apple cider essence  
Ⓢ choice of dressing: roasted onion dijon, orange basil vinaigrette or weekly vinaigrette  
*suggested pairing- rose or cabernet merlot*

### **big bowl salad 13**

mixed field greens, romaine lettuce, tomatoes, avocado, goat cheese, grilled panini bread  
*suggested pairing- gewürztraminer*

add white bean basil hummus, vegetable chips, tomato bruschetta 3

Ⓢ add pan seared star anise salmon fillet or pesto prawns (4) or grilled chicken breast 6

### **red wine braised shredded short rib rigatoni pasta 18**

roasted mushrooms, shallots, cherry tomatoes, pan jus, peas, rosemary panini bread  
*suggested pairing- pinot noir*

## BRUNCH

*until 2pm*

### **canadian breakfast 15**

two fried free range eggs, roast potatoes, choice of toast  
choice of bacon, canadian back bacon, or signature breakfast sausage,

### **breakfast blt 11**

toasted white bread, bacon, lettuce, tomato, mayonnaise, roasted potatoes

### **breakfast on a bun 10**

multigrain kaiser bun, fried egg, bacon, cheddar cheese, lettuce, tomato, mayonnaise, roast potatoes

### **field spinach, swiss chard & sautéed mushroom omelette 13**

three eggs, happy day's goats cheese, roast potatoes, sliced tomato, choice of toast

## SANDWICHES & BURGERS

all sandwiches & burgers are served with your choice of field lettuce salad, fries or soup  
add caesar salad 2

add turkey confit poutine or yam frites & balsamic aioli 3

### **wild apple grilled chicken club 16**

organic apple cider glazed chicken breast, applewood smoked cheddar, bacon, lettuce,  
tomato, mayonnaise, whole grain bread

*suggested pairing- chardonnay or red roof apple cider*

### **pan seared star anise infused wild salmon sandwich 17**

served open faced foccacia, sliced tomato, lemon basil aioli, field lettuce salad,

Ⓢ choice of dressing: roasted onion dijon, basil orange vinaigrette or weekly vinaigrette  
*suggested pairing- sauvignon blanc*

### **grilled chicken, brie burger 15**

chicken breast, lettuce, tomato,

Ⓢ stonefruit chutney, portuguese bun

*suggested pairing- sparkling wine or red roof apple cider*

### **houseground grilled eight ounce aaa beef burger 15**

lettuce, sliced tomato, red onions, mayonnaise, farmstead aged cheddar,

Ⓢ crab apple rosemary ketchup, winfield bakery bun

*suggested pairing- stanley park amber ale*

### **warm rosemary ham, tomato & brie cheese panini 14**

roasted red bell pepper aioli

*suggested pairing- chardonnay or stella artois*



Danny Capadouca  
Restaurant Chef

Stephanie Schoales  
Senior Chef de Partie