

STARTERS

WARM ASSORTED OLIVES	9
Marinated in garlic, fresh herbs, citrus, chilies, olive oil & topped with feta	
DAILY SOUP	13
House-made focaccia	
TOMATO BASIL SOUP & GRILLED CHEESE SANDWICH 	18
Sourdough grilled cheese sandwich with garlic & basil butter	
GREEN SALAD 	18
Arugula, BC hot house tomatoes, cucumbers, cauliflower & broccoli florets, feta, basil vinaigrette & toasted sunflower seeds	
SPIRAL FRIES	9
Served with lemon mayo	
CAESAR SALAD	17
Romaine, Caesar dressing, croutons, parmesan	
COBB SALAD	20
Romaine, hard-boiled eggs, bacon crumble, diced red onion, blue cheese, cherry tomatoes, roasted corn, avocado, dill ranch	
TUNA POKE NACHOS	25
Wonton chips, marinated albacore tuna, mango, avocado, jalapeño, wasabi mayo	

SHAREABLES

MOUNTAIN BOARD	39
Chef's selection of cured local meats & cheeses, lavosh crisps, crostini	
FARMER'S BOARD	33
Burrata, pickled vegetables, grape tomatoes, compressed & marinated melon, red pepper hummus, carrots, olives, spiced seeds, candied pecans, baguette crostini	

-  *Vegetarian*
-  *Gluten Friendly*
-  *Nut Friendly*
-  *Dairy Friendly*

MAINS

THE GODFATHER BURGER

27

6oz custom beef patty, prosciutto, fior di latte, sun-dried tomatoes, brioche bun, arugula, pumpkin seed pesto mayo

GF Bun 2

Substitute vegan burger – no charge

THE ULTIMATE GRILLED CHICKEN SANDWICH 24

Chef's secret marinated chicken thighs, Boston lettuce, marinated tomato, crisp fried onions, bacon, charred tomato relish

THE VEGETARIAN HAVEN

23

Zucchini, yam, avocado, mushroom, red pepper, fresh jalapeño, gouda, cilantro mayo, sourdough bread

FROM THE FORNO

Choose from round traditional crust 12" or gluten-friendly cauliflower crust 10"

Substitute plant-based cheese on request

MARGHERITA

29

San Marzano tomato basil sauce, fior di latte, pumpkin seed basil pesto, blistered cherry tomatoes

FORAGED MUSHROOM

29

Caramelized onions, fresh herbs, fior di latte, chili, truffle oil

THE MEAT LOVER

32

San Marzano tomato basil sauce, fior di latte, pepperoni, bacon, Italian sausage, jalapeño, roasted red onion

DESSERT

All desserts are house made by our pastry chef

HASKAP BERRY CHEESECAKE

15

Honeyberry Farm haskap berries, hibiscus shortbread crust, haskap berry macédoine

WHITE CHOCOLATE HAZELNUT CRÈME BRÛLÉE

15

Garnished with hazelnut brittle & shaved white chocolate

CHOCOLATE GANACHE TORTE

16

Rich dark chocolate ganache torte, black sesame maple chili brittle, chocolate sauce