



# LUNCH

MONDAY TO FRIDAY 11:30M - 1:30PM

## THREE COURSES \$26

Apéritif: Aperol Spritz \$8  
*Bottega Prosecco with a Splash of Aperol & Soda Water*

### STARTERS

Soup of the Day \$6  
Trout Rilletes \$8  
*Grilled farmhouse bread pea shoots, radish and mustard seeds*  
Salt-Baked Beet Salad \$7  
*Pecans, goat cheese, arugula and orange*  
Duck Confit Croquettes \$8  
*With fig jam*  
Steamed Clams \$8  
*White wine, fennel broth and citrus*  
Student Creation \$8  
*Ask your server for details*

### ENTRÉES

Grilled Pork Chop \$16  
*Apple and prune sauce, sage hasselback potatoes and North Arm Farm vegetables*  
Pan Seared Arctic Char \$17  
*Wilted arugula, spiced quinoa, tarragon citrus beurre blanc*  
Braised Short Rib \$17  
*Coffee infused with creamed potato, honey roast root North Arm Farm vegetables*  
Herbed Ricotta Ravioli V \$15  
*Brown butter, fresh herbs*

### DESSERTS

Blueberry Sweet Corn Verrine GF \$8  
*Sweet corn cookie, blueberry jam enriched cream, micro popcorn*  
Tomato Strawberry Pavlova GF \$8  
*Tomato strawberry granita, honey roasted tomato, strawberry sauce*  
Raspberry Beet Cheesecake \$8  
*Baked cheesecake, beet sponge cake, raspberry beet*  
Housemade Ice Cream \$5  
*Vanilla, strawberry, chocolate*  
Student Creation \$8  
*Ask your server for details*



# DINNER

MONDAY TO FRIDAY 6PM - 8:30PM

## THREE COURSES \$35

Apéritif: Aperol Spritz \$9  
*Bottega Prosecco with a splash of Aperol & soda water*

### STARTERS

Soup of the Day \$6  
Featured Oysters (4) GF \$8  
*horseradish, mignonette, spiced citrus*  
Salad of Green Leaves and Summer Squash GF \$9  
*squash ribbons, Hannah Broom Farms wild salad mix*  
Smoked Trout Rilletes GF \$12  
*radish, celery, house crackers*  
Brome Lake Duck Croquettes \$10  
*North Arm Farms new potatoes, confit duck, spiced green sauce*  
Panzanella V \$10  
*charred & fresh heirloom tomatoes, torn bread, crispy onions, fior di latte*

### ENTRÉES

Pasta Vongole \$18  
*Pacific clams, linguine, Calabrian chilies, parsley*  
Corn Harvest GF V \$18  
*soft corn polenta, BC mushrooms and herbs, Chillawack corn panise*  
Pan Roasted Arctic Char GF \$21  
*sauce American, white beans, caramelized fennel*  
Double-Cut Berkshire Pork Chop GF \$24  
*fennel rubbed, smoked apple butter, charred summer vegetables pomme puree*  
Grilled Short Ribs GF \$24  
*lemony yogurt, fresh radish and herbs, charred North Arm Farms rainbow carrots*

### DESSERTS

Blueberry Sweet Corn Verrine GF \$8  
*sweet corn cookie, blueberry jam enriched cream, micro popcorn*  
Strawberry Tomato Pavlova GF \$8  
*tomato strawberry granita, honey roasted tomato, strawberry sauce*  
Raspberry Beet Cheesecake \$8  
*baked cheesecake, beet sponge cake, raspberry beet*  
Housemade Ice Cream \$5  
*vanilla, strawberry, chocolate*  
Student Creation  
*ask your server for details*



# HAPPY HOUR

## WEEKDAYS 3PM - 6PM

### OYSTERS

Featured Oysters GF \$2 ea  
*Horseradish, mignonette, spiced citrus*

### FOR SHARING

Potato Chips \$3  
Housemade Pickled Vegetables \$6  
Housemade Artisan Bread & Dips \$8  
*Mediterranean hummus & baba ghanoush*  
Citrus Marinated Olives \$6  
Parmesan Fries VEG \$7  
*Fresh herbs*

Charcuterie \$15  
*Grainy mustard, cornichons, assorted housemade bread*

Assorted Cheese Board VEG \$15  
*Artisan crackers, local neck of the woods honey*

### DRINKS

House Wine \$6 - 6oz | \$9 - 9oz  
*Okanagan Open Estates, Sauvignon Blanc, Rosé, Merlot*  
The Fitzgerald \$6.5  
*Gin, apricot brandy, lemon juice, rosemary, splash of soda*  
Lager & Ale \$6  
*Featured beer*



# WEEKENDS

HAPPY HOUR MENU AVAILABLE ALL DAY

## WEEKEND MENU

### APPETIZERS

Featured Oysters GF ea \$2  
*Horseradish, mignonette, spiced citrus*  
Salad of Green Leaves VEG \$9  
*Heirloom cherry tomatoes, salted cucumber, lemon parmesan Calabrian chili vinaigrette*  
Pan Con Tomato \$8  
*Heirloom BC tomatoes, garlic, pickled anchovies, grilled BHB sourdough*  
PFC PICACHEF FRIED CHICKEN \$10  
*Buttermilk marinated Rosstown farms' chicken thighs, bread and butter pickles, thyme honey*  
Parmesan Fries VEG \$7  
*Fresh herbs*

### MAINS

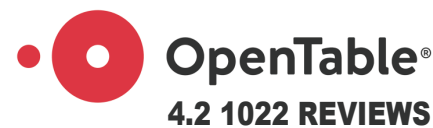
Fish 'n Chips 1 pc \$13 2 pcs \$18  
*Pacific ling cod, house slaw, tartar sauce, lemon pepper*  
North Arm Farms Baby Zucchini Salad GF \$13  
*Seared zucchini, anchovy-oregano dressing, basil, hazelnut nuts*  
The Incredi-Burger \$16  
*6oz house-made Cache Creek natural beef patty, crispy onions, lettuce, Chef Mark's awesome sauce, french fries or green salad ADD heirloom tomato slice \$1 • bacon \$2 • cheddar cheese \$2*  
Seared Flat Iron Steak GF \$22  
*6 oz steak, crushed North Arm Farms new potatoes, chimichurri, arugula salad substitute 6 oz wild BC salmon filet - 3 supplement*

Cauliflower Tacos VEG \$14  
*Fried cauliflower, chamoy, radish, pickled onions, pepitas*

Spaghetti VEG \$15  
*Roasted cherry tomatoes, wilted arugula, lemon, garlic, thyme*

### DESSERTS

Old Fashioned Chocolate Cake \$8  
*Chocolate sour cream frosting, devil's food sponge, vanilla ice cream*  
House Made Ice Creams and Sorbets GF V \$6  
*2 scoops - Vanilla, chocolate, strawberry, or sorbet of the day*  
Affogato GF VEG \$6  
*BHB blend espresso, house made vanilla ice cream*



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