

LUNCH

PECKISH

SEAFOOD CHARCUTERIE / *salmon jerky, albacore tuna, octopus bacon, candied sablefish, smoked mussels* 42

FARRO & FLAX BREAD / *empress honey whipped butter, salt spring seasonal salt* 8

PACIFIC NORTHWEST OYSTERS* / *black raspberry & pepper mignonette*

6 PCS | 24 12 PCS | 46

TUCK IN

TOFINO HAND PEELED SHRIMP & CLAM CHOWDER / *double smoked bacon, heirloom tomato broth* 14

Q CHIRASHI / *local sushi rice, tuna poke, sesame grilled octopus, avocado, edamame* 20

SAANICH ORGANICS BABY BEET SALAD / *whipped goat cheese, blood orange dressing* 18

URBAN ORGANIC GREENS / *sprouted quinoa, roasted carrots, maple sherry dressing* 16

CAESAR / *sourdough croutons, grana padano* 16

chicken breast 12

salmon 12

prawns 12



partnering with Saanich Organics; together we offer sustainable food options, and reduce food waste by utilizing products which are fresh but less 'visually perfect'.

MAIN

PAN ROASTED COHO SALMON / *escarole, bacon emulsion, confit fingerling potatoes* 34

CRISP CHICKEN SANDWICH / *sriracha marinade, kale & sesame slaw, portuguese bun* 24

GRILLED STEAK / *6oz sterling silver NY striploin, roasted mushrooms, steak butter, fingerling potatoes* 28

Q CHIRASHI BOWL / *local sushi rice, tuna poke, sesame grilled octopus, avocado, edamame* 32

OPEN FACED SHRIMP & AVOCADO SANDWICH / *nori aioli, radish, pea tendrils* 24

CHAR GRILLED ANGUS BEEF BURGER / *roasted onion mayo, toasted brioche, american cheddar, house made pickles* 25

HAIDA GWAI HALIBUT & CHIPS / *black garlic remoulade, dinosaur kale & sunflower seed slaw, lemon* 33

VEGGIE BURGER / *chickpea purée, pickled beet & fennel slaw* 24

FUNGHI PIZZA / *truffled cream, charred leek, ricotta salata, arugula* 24

AFTERS

FROZEN FIG & EARL GREY TEA PARFAIT / *huckleberry compote, 1908 gin foam, pear sorbet, meringue, white chocolate* 12

PISTACHIO PROFITEROLES / *pistachio chantilly, preserved cherries, mascarpone & long peppercorn gelato, candied lemon* 14

VANILLA MILLE-FEUILLE / *tahitian vanilla mousse, apple butter, sea cider butterscotch, fleur de sel* 14

OLIVE OIL & TARRAGON BAVAROIS / *breton shortbread, preserved apricots, whipped citrus curd, mandarin* 12

EMPRESS CAKE / *cassis coulis* 16

HAZELNUT & CHOCOLATE PIE / *salted caramelized hazelnut, grand marnier raspberry coulis* 14

SELECTION OF HOUSE CHURNED ICE CREAM / *three scoops of ice cream with gluten-free pistachio biscotti* 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*