



Autumn 2021

Bread	7
House made basket of artisanal bread with cultured butter	
Salad	14
Organic Island greens and garnishes, fruit, berries, house vinaigrette	
Tomato	18
Warm salad with fresh herbs, seared scallops, and chili lime vinaigrette	
Cheese and Charcuterie	29
Artisan cheese and charcuterie with house made pickles and preserves	
Chanterelles	16
Sauteed in brown butter, whipped brie, arugula, truffle served with seedy toast	
Chowder	16
Hearty local fish and shellfish, tomatoes, cream	
Chicken	29
Roasted supreme, fingerling potatoes, chorizo, lemon, with herb emulsion	
Pork	32
Slow braised belly, creamy polenta, tomato, stonefruit, shishito kosho	
Pasta	29
Linguini, pancetta, clams, garlic, chilis, bombini olive oil, shaved padano	
Steak	34
Grilled 8oz flat iron, celeriac, agrodolce, herb emulsion, cabernet jus	

From the Market

Local Harvest	mp
Our team creates a dish from selected fresh ingredients from our local bounty all supplied through the Tofino Ucluelet Culinary Guild.	
Farm Study	mp
Vegetarian creation with the best seasonal ingredients from our local farms	
Catch	mp
We respect what the ocean gives and prepare it with love and restraint	
Dessert	
Your server will share daily creations from our talented pastry team	

Please inform us of any dietary restrictions prior to ordering

