

## Tuesday Burger & Pint Night



Local Beef or Lentil Burger + Local Pint \$20

## Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

All Wine Bottles - Half Price

Margherita pizza \$17

Prosciutto & arugula pizza \$20

### MARCH 15<sup>th</sup> - FEATURE PIZZA & PASTA

Poached Fig & Roquefort Pizza - poached figs, crispy charcuterie, 'Our Farm' sweet Jane onions & olive oil, ricotta cheese, organic arugula & Roquefort \$21

Fresh Mussel Tagliolini - squid ink tagliolini w/steamed 'Salt Spring Island' mussels, roasted cherry tomatoes, garlic & chili bread crumb & lemon beurre blanc \$25

## Thursday Prix Fixe Dinner Night



3 Course Dinners \$35/pp

### MARCH 16<sup>th</sup> - CHEF'S MENU

Creamy heirloom spinach soup w/ 'Our Farm' black turtle beans & citrus oil

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Smoked 'Cool Springs Ranch' pork ribs w/ fresh pineapple & mint salsa,  
toasted cumin organic Basmati rice pilaf

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Apple crumble w/ house make vanilla gelato