

Starters

- Crab cake, sambal aioli, Thai pepper-carrot slaw 17
- BBQ sticky duck crepe, chopped mango salad, sesame snap dust 16
- Rabbit spanakopita with prosciutto, spinach, goat cheese and dates, truffle vinaigrette 17
- Smoked beetroot carpaccio, fennel vinaigrette, spiced seeds, whipped goat's cheese, honey drizzle 15
- Salt Spring Island mussels steamed in white wine, garlic & shallots *(depending on availability)* 18
- Antipasto salad – cured meats, olives, pepperoncini, pickled artichoke, cherry tomatoes, baby bocconcini, cheeses, mixed greens, red wine vinaigrette 16
- All things green salad with green apple and pumpkin seeds, green goddess dressing 12
- Steak tartare, smoked oyster aioli, crostini 17
- Hand made French bread, house made cultured butter 8- basket

Mains

- Bacon wrapped elk meatloaf, sweet potato & yam mash, hunter sauce, braised greens, confit tomatoes 32
- Brazilian seafood stew with mussels, shrimp, bay scallops, Humboldt squid, coconut-lime broth, brown basmati rice, fried plantain 29
- Braised lamb ragout with house made pappardelle noodles, grana Padano cheese 29
- Cider braised Fox Creek Farm pork belly, rutabaga & potato mash, garlic greens, bourbon jus 32
- Moroccan chicken tagine with preserved lemon, green olives, Israeli couscous 28
- Brome Lake duck breast, blueberry-port wine sauce, carrot and cauliflower purees 31
- Pan-seared Little Fort BC trout, lemon-garlic parsley sauce, crushed baby potatoes 30
- Farro risotto, lemon-garlic sauteed shiitake mushrooms, wilted greens 26
- Sesame crusted ahi tuna, house made kimchi fried rice, sweet soy & coconut-lime reductions, fried egg, sauteed greens 32
- 10 oz New York steak, bagna cauda compound butter, Stilton cheese potato pave 42

Tables are booked two hours apart. If you would like to enjoy a more leisurely dinner, we invite you to book for 7pm or later.

18% gratuity added to tables of 6+

brownstone
RESTAURANT