

Spring Lunch Menu

weekdays 11-5
saturday + sunday 3-5

Appetizers

Falafel GF, VN, VG

Fried falafel, tabbouleh, pickled onions, serrano emulsion
14

Brussels GF VG

Fried brussel sprouts, serrano emulsion, parmesan
18

Corn & Queso Dip GF, VN

Shucked corn, cream cheese, sour cream, serrano, queso fresco, tortilla chips
15

Gougère

Smoked cheddar, house smoked ham, garlic cream
13

Crackling GF VN VG

Tomato tapioca crackling, dill citrus powder
8

Salads

Tomato Salad GF, VG

Deep Fried goat cheese, heirloom tomatoes, smoked tomato, basil vinaigrette, radish, Hoffman greens
20

Spring Pea VG, GF

Spring peas, queso fresco, cucumber, radish, avocado, basil vinaigrette, fresh herbs
20 ~ available vegan

Albacore Tuna

Seared tuna, miso vinaigrette, avocado, apple, ponzu, cucumber
24 ~ available gluten free

Burrata

Strawberry rhubarb puree, focaccia, Hoffman greens, pumpkin seeds, grapefruit emulsion
24

Sandwiches

served with fries or salad ~ or upgrade to a cup of soup ~ 4
add gluten free bun ~ 2 add bacon ~ 4 add mushrooms ~ 4

Grilled Chicken Burger

Grilled chicken breast, double cream brie, onion relish, serrano aioli
23

Falafel Burger VG

Pan fried falafel patty, brioche bun, honey lime sauce, lettuce, onion relish
23 ~ available vegan

KBBQ Sandwich

Korean bbq sauce, smoked and pulled pork, bean sprout kimchi, garlic mayo, green onions, cilantro, house onion bun
26

Fried Chicken Burger

Serrano pickle brined chicken thigh, brioche bun, pickles, coleslaw, honey lime sauce
23 ~ make it spicy

Bacon Cheddar Burger

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish
24

Entrees

Mafaldine Vongole

Cowichan Pasta, fresh clams, leeks, white wine, cream, herbs, focaccia
30

Lakehouse Breakfast

2 eggs any style, crispy fried yukon gold potatoes, thick cut bacon, salad greens, toast
19 ~ or vegan w/ guacamole and falafel ~ 3

Soup of the Day

Ask your server for details ~ 18

Beef Stroganoff

Cowichan Pasta, braised beef, mushrooms, peppercorns, dijon, garlic cream, demi glace, sour cream, green onions, focaccia
30

Mac and Cheese VG

Garlic cream sauce, edam cheese, panko crust, focaccia
20 ~ add pork belly ~ 10

Spring Dinner Menu

after 5pm

Appetizers

Falafel GF, VN, VG

Fried falafel, tabbouleh, pickled onions, serrano emulsion

14

Smoked Salmon

Smoked salmon, pickled fiddleheads, smoked tomato, goat cheese, focaccia

20

Potato Bravas GF, VN

Crispy potatoes, queso fresco, smoked tomato sauce, pickled shallots, serrano aioli, fresh herbs

14

Shishito VN

Blistered shishito peppers, miso butter, sesame seeds, ponzu
18 ~ available vegan or gluten free

Bacon Garlic Twist

Warm fresh bread, bacon and garlic, cream sauce

14

Corn & Queso Dip GF, VN

Shucked corn, cream cheese, sour cream, serrano, queso fresco, tortilla chips

15

Charcuterie

St Agur delicie brie, prosciutto, calabrese, genoa, a selection of house made accompaniments and crackers

45

Salads

Tomato Salad GF, VG

Deep Fried goat cheese, heirloom tomatoes, smoked tomato, basil vinaigrette, radish, Hoffman greens

20

Spring Pea VG, GF

Spring peas, queso fresco, cucumber, radish, avocado, basil vinaigrette, fresh herbs

20 ~ available vegan

Albacore Tuna

Sesame crusted, miso vinaigrette, avocado, apple, ponzu, cucumber

24 ~ available gluten free

Burrata

Strawberry rhubarb puree, focaccia, Hoffman greens, pumpkin seeds, grapefruit emulsion

24

Sandwiches

served with fries or salad ~ 4 with soup

add gluten free bun ~ 2 add bacon ~ 4 add mushrooms ~ 4

Entrees

Grilled Chicken Burger

Grilled chicken breast, double cream brie, onion relish, garlic mayo

23

Falafel Burger VG

Pan fried falafel patty, brioche bun, honey lime sauce, lettuce, relish

23 ~ available vegan

Bacon Cheddar Burger

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish

24

Vongole

Cowichan Pasta, fresh clams, chili pepper braised leeks, white wine, cream, herbs, focaccia

30

Mac and Cheese VG

Garlic cream sauce, edam cheese, panko crust, focaccia

20 ~ add pork belly ~ 10

Beef Stroganoff

Cowichan Pasta, braised beef, mushrooms, peppercorns, dijon, garlic cream, demi glace, sour cream, focaccia

30

Cod and Chips GF

Pacific lingcod, coleslaw, fries, house made tartar sauce

20 ~ one piece

26 ~ two piece

Cioppino

Local fish and shellfish, shrimp, stewed tomatoes, focaccia

38 ~ available gluten free

Short Rib GF

Braised short beef, potato pave, seasonal vegetables, demi glace, wild mushrooms

40

Halibut GF

Haida Gwaii halibut, asparagus, beluga lentils, whole grain mustard beurre blanc, grapefruit emulsion, herb oil, fresh herbs

45

Spring Brunch Menu

saturday and sunday 10-3

Appetizers

Mushroom Toast ^{VG}

Garlic toast, sauteed mixed mushrooms, poached egg, balsamic reduction, crispy onions, mixed greens

15

Smoked Salmon

Smoked salmon, pickled fiddleheads, smoked tomato, goat cheese, focaccia

20

Spring Pea ^{VG, GF}

Spring peas, queso fresco, cucumber, radish, avocado, basil vinaigrette, fresh herbs

20 ~ available vegan

Corn & Queso Dip ^{VG, VN}

Shucked corn, cream cheese, sour cream, serrano, queso fresco, tortilla chips

15

Sandwiches

served with fries or salad

add gluten free bun ~ 2 add bacon ~ 4 add mushrooms ~ 4

Breakfast Sandwich

Fried egg, house smoked ham, cheese, tomato, garlic mayo, brioche bun

19

Bacon Cheddar Burger

Ground chuck, brioche bun, cheddar, bacon, pickles, garlic mayo, Kansas BBQ sauce, red onion relish

24

Falafel Burger ^{VG}

Pan fried falafel patty, brioche bun, honey lime sauce, shredded lettuce, onion relish

23 ~ available vegan

Fried Chicken Sandwich

Serrano pickle brined chicken thigh, brioche bun, pickles, coleslaw, honey lime sauce

23 ~ make it spicy

Entree

Sweet Crepe

Spiced apple and cream cheese crepe, caramel sauce, whip cream, candied nuts

18

Eggs Benedict

Fried potatoes, balsamic greens, hollandaise

Choose pulled pork, ham, smoked salmon or mushrooms

20 ~ add guacamole ~ 3

Chicken and Waffles

Fried chicken thigh, slaw, spicy syrup, jalapeno

22

Lakehouse Breakfast

2 eggs any style, crispy fried yukon gold potatoes, thick cut bacon, salad greens, toast

19

Huevos Rancheros ^{GF, VG}

Spiced refried pinto beans, crispy tortilla, medium poached eggs, salsa fresca, feta cheese

20 ~ add guacamole ~ 3 ~ add pulled pork ~ 10

Banana Bread French Toast ^{GF}

House made banana bread, organic maple syrup, whipped cream, candied nuts, coulis

18

Lakehouse Hash ^{GF}

Braised beef, fried potatoes, mushrooms, garlic cream, demi glace, roasted peppers, peppercorns, dijon, poached eggs, hollandaise

26