



All our recipes are crafted using organic, traceable ingredients. Our soups, sauces, stews, chutneys are made from raw whole food ingredients, incorporating herbs and spices, that are beneficial to your health. The meats and dairy we source are from animals raised free range in their natural environment, organic, free from antibiotics, hormones, and genetically modified organisms. **Vegan, Gluten Free, Dairy Free**

## Organic Starters

*\*Recommended wine pairing*

### Charcuterie and Cheese Board 26

assortment of organic cheeses, artisanal organic cured meats, sprouted grain bread, accompaniments

*\*Holland Marsh Baco Gamay Noir*

### Fresh Baked Bread 5.5

EVOO and balsamic vinegar **V**

*substitute honey rosemary brown butter \$2*

### Mushroom Bisque **V, GF** 12

mushrooms, coconut cream, truffle oil

*\*Tawse Chardonnay*

### Soup of the Day 12

#### Tapas Trio 16

house-made focaccia, hummus, kalamata olive tapenade, pesto Genovese

*substitute the pesto for a green olive tapenade to be considered vegan*

*\*Hayes Cabernet Sauvignon*

### Smoked Salmon 20

BC sockeye salmon smoked and cured in house, egg, red onion, seasoned aioli, sprouted grain bread

*\*Cave Springs Riesling*

## Organic Salads

### Beet Carpaccio with Arugula **V, GF** 16

lemon zest, shredded horseradish, chives, pumpkin seed oil & apple cider vinaigrette

*\*DeLoach Pinot Noir*

### Green Garden **GF** 13

arugula, romaine, watermelon radish, cucumber, tomato, shredded carrot, Dijon vinaigrette

*\*Tawse Chardonnay*

### Caesar Salad **GF** 15

romaine, roasted garlic, parmesan crisp, lemon zest, chives, egg-free green Caesar dressing

*\*Fidora Pinot Grigio*

### Back to the Roots **V, GF** 14

celery root, cabbage, carrot, caraway, pumpkin seed oil & apple cider vinaigrette

*\*L'Unico Chianti*

### Choice of Add on Protein

Chicken Schnitzel	13	Grilled Chicken Breast	12
BC Smoked Sockeye Salmon	12	Butcher's Steak 5oz	15

**\*For parties of 8 or more, a pre-tax gratuity of 21% will be applied**



## Organic Pizzas

**Florida Margherita 20**

house-made pesto, tomato,  
fresh mozzarella, fresh basil

*\*Cave Spring Rosé Estate*

**Pepperoni 22**

tomato sauce, shredded mozzarella, pepperoni,  
mushrooms, chili flakes, balsamic reduction, fresh basil

*\*L'Unico Chianti*

**Chicken Florentine 24**

parmesan cream sauce, grilled chicken breast  
sautéed spinach, sautéed mushrooms,  
red onion, chili flakes, fresh basil

*\*Cave Springs Riesling*

**Vegan 20**

tomato sauce, garlic, roasted red pepper,  
tomato, red onion, Kalamata olives, oregano,  
fresh basil, cashew cheese

*\*DeLoach Pinot Noir*

## Organic Main Courses

**Elfriede's Famous Chicken Schnitzel 23**

free-range chicken, celery puree, pickles, seasonal vegetables, lemon turmeric sauce

*\*Cave Springs Riesling*

**Sliced Roast Beef w/ Au Jus 26**

slow roasted, grass-fed, and free-range beef in jus, potato parmesan rösti, focaccia, old fashioned mustard

*\*Rocky Gully Shiraz*

**The Frank Burger 22**

grass-fed, free-range beef burger, caramelized onions, celery root puree, sprouted whole grain bun, ketchup,  
old fashioned mustard

*\*Hayes Cabernet Sauvignon*

**Chicken Curry GF, DF 24**

free-range chicken, aromatic spices, basmati rice, green peas, mango chutney

*\*Tawse Chardonnay*

**Mushroom Risotto GF, V 24**

sautéed mushrooms, arborio rice, green peas, coconut cream, truffle oil

*\*DeLoach Pinot Noir*

**Chateau Beef Royale GF 38**

grass-fed, free-range sliced beef, celery root puree, seasonal vegetables, sautéed mushrooms, demi glaze

*\*Hawley Zinfandel*

**Coconut Curry Stir-Fry GF, V 22**

seasoned vegetables, aromatic spices, basmati rice, sweet chili sauce

*\*Loveblock Sauvignon Blanc*

## Organic Pasta

**Handmade Rigatoni Bolognese 22**

beef ragù, house-made fresh rigatoni

*\*L'Unico Chianti*

*\*Sub gluten free penne \$2.50*

**Handmade Gnocchi 26**

parmesan cream sauce, sautéed mushrooms,  
sun-dried tomatoes, green peas, truffle oil

*\*Tawse Chardonnay*

**Spaghettini Pomodoro V 18**

tomato sauce, garlic, oregano, basil

*\*Hayes Cabernet Sauvignon*

*\*Sub gluten free penne \$2.50*

**Handmade Spinach Ricotta Ravioli 20**

tomato sauce, balsamic reduction, grated  
parmesan

*\*L'Unico Chianti*