



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 for vegan, please ask server

**Hayes Cabernet Sauvignon*

Smoked Salmon 20

BC sockeye salmon smoked cured in house, egg, red onion, lemon zest, capers, seasoned aioli, rye 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,

toasted pumpkin seeds, dijon vinaigrette

**Tawse Chardonnay*

Caesar Salad **GF** 15

romaine, roasted garlic, parmesan, lemon zest, chives, topped with parmesan crisp, 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
		<i>*finished with herbed butter</i>	

***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, red onion, 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, confit 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, dijon mustard

**Rocky Gully Shiraz*

The Frank Burger 22

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

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

**DeLoach Pinot Noir*

Chateau Beef Royale GF 38

free-range beef, sliced and topped with demi glaze, celery root puree, seasonal vegetables, sauteed mushrooms

**Hawley Zinfandel*

Coconut Curry Stir-Fry GF, V 22

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

**Loveblock Sauvignon Blanc*

Organic Pasta

Handmade Rigatoni Bolognese 22

beef ragù, parmesan, house-made fresh rigatoni

**L'Unico Chianti*

**Sub gluten free penne \$2.50*

Spaghettini Pomodoro V 18

pomodoro sauce, garlic, parsley, basil

**Hayes Cabernet Sauvignon*

**Sub gluten free penne \$2.50*

Handmade Gnocchi 26

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

**Tawse Chardonnay*

Handmade Spinach Ricotta Ravioli 20

tomato sauce, grated parmesan

**L'Unico Chianti*