

vichyssoise [chilled potato leek soup] ^{gf} 8

salad of 007 farm tomatoes, peaches & basil
with cukons & brown butter ^{gf} 15

shrimp cóctel verrine
with house-pickled tomatoes, carrots & jalapeños ^{gf} 14

pastrami dog
pastrami-spiced carrot dog with gruyère, dijon mustard,
sauerkraut & mustard caviar ^v 15

salt spring island moules• aux courgettes
with silver leaf basil & zucchini, garlic & butter ^{gf} 37

grilled cornish game hen•
honey-mustard glaze, goat cheese potato salad ^{gf}

lavender crème brûlée ^{gf} 9

goat cheese pound cake
orange-macerated black figs 12

f r e n c h i s h

menu additions

l'apero: **tinto de verano**

what's roger drinking?

pierre henri gadais 2022 **muscadet sèvre-et-maine**
mineral & citrus on the palate with bright acidity & a hint of brioche 11/gl

jerome janodet 2023 **moulin-à-vent**
nose of raspberries, red currants, plums; layered burgundian palate 18/gl

bow & arrow beers

Desert Standard Series	German-Style Pilsner 4.7% abv
Dos Arrows	Mexican-Style Lager 5% abv
Bolos & Bling	Belgian-Style Wheat Ale 5.2% abv
See Canyons Broken by Cloud	Hazy IPA 7.5% abv
I Like Big Buttes	DIPA 8% abv