



Lunch

LEEK AND CAULIFLOWER BISQUE

Bacon Roasted Croutons 8

*LITTLE GEM LETTUCE SALAD

Parsnip Cream, Pistachio, Pickled Shallots, Sugar Snap Peas, Green Goddess Vinaigrette 9

*CURLY KALE SALAD

Red Quinoa, Pinot Noir Soaked Currants, Parmesan, Shaved Apples, Honey Walnut Vinaigrette 12

*GRILLED CHICKEN SALAD

Strawberries, Pickled Shallots, Goat Cheese, Avocado, Toasted Almond 14

CRAB LOUIE MELT

Horseradish Cognac Sauce, Fontina Cheese 17

DUCK LEG CONFIT

Roasted Vegetables, Brandied Cherries, Duck Jus 19

*GRILLED SALMON SALAD

Arugula, Toasted Pepitas, Avocado, Swedish Mustard Sauce, Herb Garden Vinaigrette 17

GRILLED CHICKEN SANDWICH

Toasted Artisan Bread, Avocado, Bacon, Tomato, Melted Fontina Cheese 14

STEAK SALAD

Iceberg Lettuce, Avocado, Pickled Onions, Tomato, Blue Cheese Vinaigrette 19

SALT SPRING ISLAND MUSSELS

Saffron, Smoked Ham Hocks, Swiss Chard, Grilled Country Bread 16
add Spaghetti \$4

*SPÄTZLE MAC 'N CHEESE

Wild Mushrooms, Caramelized Onion, Smoked Bacon, Hazelnuts 14

GRILLED HAM CHEESE SANDWICH

Rustic Sourdough, Caramelized Onion 14
add Cup of Bisque \$4

TISZA BURGER

Grass Fed Beef, Aged Vella Cheddar, Arugula, Tomato, House Sauce on Beer Grain Potato Bun 16

BOCKWURST SANDWICH

Ham Hock Braised Sauerkraut, Dijonaise, Grilled Tomatoes 15

REUBEN PANNINI

Marble Rye, Thousand Island, House made Sauerkraut 15

LUNCH WIENER SCHNITZEL

Parsley Potatoes, Lingonberry Jam, Creamy Cucumber Salad 16
Choice of Mixed Green Salad or Soup

All Sandwiches have a choice of French Fries or Side Salad

**Dishes may contain nuts and/or shellfish. Please inquire with Server.*

5.15.18