

LUNCH

Today's Soup	9.
Kennebec French Fries with house made ketchup and mayo	11.
Black Bean Dip (v) pico de gallo, sour cream, crackers	15.
Sandwich of The Day choice of soup, salad or fries	19.
Oyster Chowder sweet potatoes, leeks, mixed greens, charred lemon vinaigrette, toasted focaccia	20.
Lacto-fermented Bruschetta (ve) brined tomatoes on focaccia, basil, extra virgin olive oil add goat cheese +4.	14.
Burrata (v) fresh Italian burrata, pickled fruit, confit orange, sherry	28. reduction
Grilled Cheese Sandwich (v) sourdough, comté, <i>choice of soup, salad or fries</i>	18.
Fraser Valley Ham & Smoked Gouda Quiche choice of soup, salad or fries	23.
Cheese Plate (v) local & imported cheeses, pickled pears and grapes	24.

Please join us again for **DINNER** (Tue-Sun) and **BRUNCH** (Sat-Sun)

Cornmeal Waffles mixed berries, cinnamon sugar, syrup and whipped crea	17. am
Chicken and Waffles boneless drumstick, wild blueberry compote choice of hot honey or bacon caramel	18.
Salade Niçoise (gf) seared albacore tuna, egg, on cooked & fresh vegetable charred lemon vinaigrette, side of anchovies	27. salad
Big Salad (v) mixed greens, roasted beets, sweet potato, crispy chicky	18. peas,

Cioppino 27. west coast seafood selection in a saffron, basil and tomato broth. Served with toasted focaccia

caramelized walnuts, goat cheese

add fried chicken +8.

The One Sixty Smash Burger 21. hanger steak & bacon patty, onion, tomato, smoked gouda, pickle, french fries add a patty +6.

Fettuccine Puttanesca 23. fresh tomato, olives, capers, garlic, onions, basil, anchovies

Wild Mushroom Ravioli (v) 28. peas & leeks, mushroom reduction, truffle mascarpone chantilly add wagyu bresaola +8.

Charcuterie Small 28. Full 38. XL 84. meat and cheese, artisanal breads, pickles & preserves, house-made mustard

(gf)= gluten-free (v)= vegetarian (ve)= vegan

Please alert us to any dietary restrictions.

For parties 7 or more, a gratuity of 18% will be applied to the bill.