

BREAKFAST

SWEETS

French Toast

18

Nutmeg cinnamon brioche, topped with caramelized D'Anjou pears, raisins, toasted candied walnuts, with a vanilla cream cheese drizzle. Served with Chantilly whip cream, maple syrup and fresh fruit.

Blueberry Lemon Waffles

18

House made lemon zest infused waffles, with a sweet blueberry compote, lemon curd coulis, fresh mint and crushed almonds. Served with Chantilly whip cream, maple syrup and fresh fruit.

CLASSICS (Vegan options available)

Huevos Rancheros ^{GF}

18

Hand-made masa corn tostados, topped with Monterey Jack, black beans, free range eggs any style, salsa fresca, sour cream and guacamole. Served with Yukon hash and fresh fruit.

Garden Harvest Bowl ^{GF}

18

Roasted baby carrots, spiced chickpeas, spinach, bell peppers, broccoli, vegetable sausage links, Yukon Gold potatoes and candied walnuts, finished with free range eggs any style, toasted pumpkin seeds, and a chipotle honey drizzle. Served with grilled focaccia.

Add cheese 4; Add pulled wild boar or pulled duck confit 4; Add three Jumbo Black Tiger prawns 6; Add tofu 4

Locus Skillets ^{GF}

19

Two free range eggs any style, with your choice of sirloin beef strips, pulled wild boar, Sockeye salmon, pulled duck confit, or vegetable links, with Monterey Jack cheese, roasted bell peppers, wild mushrooms, spinach, sweet peas and Yukon hash. Served with grilled focaccia.

Classic Eggs ^{GF}

18

Two free range eggs any style served with ham or bacon or your choice of sausage (sundried tomato turkey, spicy lamb Merguez, pork sausage or vegetable sausage links), with Yukon hash and fresh fruit

Make it a 6 oz striplion Steak n'Eggs- 23

Main Street Eggs ^{GF}

19

Two eggs any style served with ham or bacon or your choice of sausage (sundried tomato turkey sausage, pork sausage, spicy lamb Merguez, or vegetable sausage links), with bourbon baked Navy beans, sour cream, Monterey Jack cheese, Yukon hash and fresh fruit.

BENEDICTS

Served with free range poached eggs, hollandaise, fresh fruit, and Yukon hash.

Sweet Red Pepper and Halloumi 18

Fresh baked rosemary focaccia, topped with grilled halloumi, fire roasted red bell peppers, and baby spinach, sautéed in white wine and fresh herb butter.

Ham and Cheese 19

Hand-carved artisan ham, smoked gouda, spinach and scallions, on a toasted sour dough English muffin

Flatbread Bruschetta 18

Grilled Barbari flatbread, brushed with olive oil and garlic, topped with kalamata olives, cherry and sun-dried tomatoes, grilled artichokes, parmesan, fresh basil and parsley, balsamic reduction drizzle.


Fresh Atlantic Lobster Benedict 25

Lemon-tarragon butter poached lobster, baby arugula, poached free run eggs and smoked paprika hollandaise, on a toasted sour dough English muffin. Served with Yukon potato hash and fresh fruit.

OMELETTE/SCRAMBLER 18

Omelets and Scramblers come with your choice of three ingredients from any column

Cheese:

Mild gouda
Monterrey Jack
Brie
Chèvre
Cashew cheese 
Feta

Veggies:

Gem tomatoes
Spinach
Wild mushrooms
English
Snap peas
Bell peppers
Onions
Crispy capers

Proteins:

Sundried tomato turkey sausage
Pork sausage
Spicy lamb Merguez sausage
Vegetable sausage links
Ham
Bacon
Pulled wild boar
Pulled duck confit
Tofu

Free-range eggs, egg whites, or scrambled tofu .

Served with fresh fruit, seasonal hash.

Add extras: protein 3; veggies 2, cheese 4; capers 1


SIDES AND ADD-ONS

Sausage	4	Toast or GF Toast	4
Smoked bacon	4	Free-Range Egg	3
Thinly-sliced ham	4	Side potatoes, fruit or salad	6
Pulled wild boar	4	Halloumi Cheese	6
6 oz. Beef sirloin steak	9	Guacamole	4
Beans (Black or Baked)	4	Salsa	3
Veggie Links	4	Hollandaise	2

LUNCH

SALADS

Add-ons: goat cheese 4; smoked bacon 4; free-range chicken breast 6; three Jumbo Black Tiger prawns 6; crispy tofu 4

Spinach Cobb Salad with Scallops  **23**

Baby spinach tossed in a lemon and champagne vinaigrette, topped with pan seared Hokkaido sea scallops, soft goat cheese, warm crumbled bacon, cherry tomatoes, cucumber, and a medium boiled egg.

Autumn Butternut Squash Salad  **19**



Blended cherry tomatoes, cucumbers, avocado, bell peppers, roasted chickpeas, red onions, fresh basil, and crispy capers, and pan-fried ciabatta bread tossed in a fresh herb and sherry vinaigrette.

Gluten free option available

Locus Caesar **18**

Romaine hearts, garlic toasted croutons, crispy capers, Grana Padano, house Caesar dressing (no anchovies)

ENTRÉES

Spanish Vegetable Paella   **22**

Saffron infused Bomba rice, vegetable links, grilled zucchini, bell peppers, scallions, marinated artichoke hearts, Kalamata olives, cherry tomatoes, English peas, spinach, and, toasted almonds, slow simmered in extra virgin olive oil, white wine, fresh garlic, lemon, and smoked paprika.

West Coast Ling Cod  **24**

Fresh ling cod filet in a tarragon and lemon pepper panko breading. Pan seared and served with pomme purée, braised baby spinach, grilled asparagus, blistered grape tomatoes, and roasted cauliflower.

BURGERS & SANDWICHES

Burgers are served on an Artisan brioche bun with field tomato, iceberg lettuce, red onion, smoked paprika aioli and pickles, served with organic mixed greens and house-cut fries.

Add smoked bacon 4; Add sautéed mushrooms 3; Add guacamole 4; Sub gluten free bun 4

Chicken Burger **19**

Chipotle honey glazed grilled free-range chicken breast, house jalapeno-jicama slaw with mild gouda

BC Brisket Chuck Burger **20**

BC-raised 6 oz. gluten free beef patty with mild gouda

Vegetarian Burger **18**

House-made soy patty with sweet bell peppers, mixed mushrooms, English peas, onions, and carrots, with Monterey Jack.

Caramelized Pear Grilled Cheese **17**

Caramelized D'Anjou pears with double cream brie, mild gouda, arugula, and maple Dijon on grilled Artisan bread.

Add pulled wild boar 4; Add pulled duck confit 4