

BREAKFAST

SWEETS

French Toast

19

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

Peach and Blueberry Pancakes

19

House made buttermilk pancakes, caramelized peaches and fresh blueberries, toasted candied walnuts, and peach-creamsicle coulis. Served with Chantilly whip cream, maple syrup and fresh fruit.

CLASSICS (Vegan options available)

Huevos Rancheros ^{GF}

19

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

Summer Harvest Bowl ^{GF}

19

Pan seared veggie link, Yukon gold potatoes, grilled asparagus, grape tomatoes, baby spinach, grilled zucchini, sugar peas and fresh basil topped with free-run eggs any style, chipotle honey and candied walnuts. Served with grilled sour dough.

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

Free range eggs any style, with your choice of sirloin beef strips, pulled wild boar, Sockeye salmon, pulled duck confit, or vegetable links, with roasted bell peppers, wild mushrooms, spinach, sugar peas, Yukon gold hash browns and gouda cheese. Served with grilled sour dough.

Classic Eggs ^{GF}

18

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.) Served with Yukon gold browns hash and fresh fruit.

Make it a 6 oz striplion Steak n'Eggs- 25

Main Street Eggs ^{GF}

19

Free-run 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). Served with bourbon baked Navy beans, sour cream, Gouda cheese, Yukon gold hash browns and fresh fruit.

BENEDICTS

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

Sweet Red Pepper and Halloumi 20

Toasted English muffin, topped with grilled halloumi, fire roasted red bell peppers, fresh basil, and baby spinach, sautéed in white wine and fresh herb butter.

Ham and Cheese 19

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

Avocado and Ricotta 19

Toasted fresh sour dough, with lemon-dill ricotta cheese, fresh avocado, honey grilled asparagus and oven dried tomatoes. Topped with diced red onion and toasted almonds.

Fresh Arctic Char Benedict 22

Pan seared blackened filet, topped with mescaline greens with extra virgin olive oil and balsamic dressing on grilled rosemary focaccia and garnished with grilled Meyer lemon.

OMELETTE/SCRAMBLER

19

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

Cheese:

Mild gouda
Asiago
Chèvre
Vegan mozzarella cheese
Feta
Parmesan
Halloumi (3 extra charge)
Gruyere
Gem tomatoes

Veggies:

Green onions
Spinach
Wild mushrooms
Grilled asparagus
Sugar peas
Bell peppers
Onions
Crispy capers
Fresh basil pesto

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 Yukon gold hash browns and fresh fruit.

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

SIDES AND ADD-ONS

Sausage	4	Toast or GF Toast	4
Smoked bacon	4	Free-Range Egg	3
Artisan ham	4	Side fruit or mix green salad	7
Pulled wild boar	4	Halloumi Cheese	6
6 oz. Beef sirloin steak	13	Guacamole	4
Beans (Black or Baked)	4	Salsa	3
Veggie Links	4	Hollandaise	3
Hash Browns	4	Fresh basil pesto	4

Fresh-baked basket of bread & compound BUTTERS ~5~

LUNCH

SALADS

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

Scallops & Spinach Salad GF 24

Fresh baby spinach, tossed in a warm cider vinaigrette, topped with Hokkaido Sea scallops, crimini mushrooms, pickled red onions, fresh Anjou pears and candied walnuts. *Add goat cheese 4; smoked bacon 4*

Quinoa Summer Salad VG 21

Whole grain roasted quinoa, baby arugula, English cucumber, julienne carrots, toasted spiced pecans, raisins, sun-dried apricots and goat cheese. Tossed in a honey-basil balsamic vinaigrette, and garnished with fresh strawberries.

Vegan option available.

Locus Caesar 19

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

Gluten free option available

ENTRÉES

Buddha Bowl GF VG 22

Sweet potatoes, bell peppers and red onions roasted in a mild chipotle seasoning. Served with seasoned black beans and charred corn. Topped with a Mexican cabbage slaw, avocado sauce, toasted maple chipotle pecans, tortilla crisps and fresh avocado.

Linguine ai Frutti di Mare 26

Market fresh seafood, black tiger prawns, Hokkaido Sea scallops and Salt Spring mussels tossed with linguine pasta, Kalamata olives, sundried tomatoes and capers in a spicy clam and tomato sauce, finished with basil infused olive oil. *Sub gluten free pasta 6*

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

Pesto Grilled Chicken Club 20

Yarrow Meadows cage-free chicken breast, smoked maple bacon, heirloom tomato, iceberg lettuce and fresh basil pesto aioli. Served on grilled garlic-herb focaccia.

BC Brisket Chuck Burger 21

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

Vegetarian Burger 19

House-made soy base patty with sweet bell peppers, mixed mushrooms, English peas, onions, and carrots, with Asiago cheese.

Grilled Cheese 18

Caramelized Spanish onions with baby arugula, gruyere, cheese and mild honey Dijon on fresh baked sour dough.

LOCUS

RESTAURANT + LOUNGE

Add pulled wild boar 4; Add pulled duck confit 4