

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 Havarti, black beans, free range eggs any style, charred corn salsa, sour cream and guacamole. Served with Yukon hash and fresh fruit.
- Harvest Bowl** GF **19**
 Pan seared veggie link, Yukon gold potatoes, grilled asparagus, grape tomatoes, baby spinach, zucchini, English 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, 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 AAA 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.

Grilled Halloumi with Olives 20

Grilled halloumi topped with a sweet and tangy mixture of Kalamata olives, toasted hazelnuts, honey, shallots and dried apricots. Served on a toasted English muffin.

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 toasted almonds.

Fresh Atlantic Lobster 26

Clarified lemon-herb butter poached lobster, fresh arugula, poached free run eggs and smoked paprika hollandaise on a toasted sour dough English muffin.

OMELETTE/SCRAMBLER 19

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

Cheese:

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

Veggies:

Green onions
Spinach
Wild mushrooms
Grilled asparagus
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 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	8
Pulled wild boar	4	Halloumi Cheese	6
6 oz. Beef sirloin steak	14	Guacamole	4
Beans (Black or Baked)	4	Salsa	3
Veggie Links	4	Hollandaise	3
Hash Browns	4	Atlantic Lobster	8

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 ^{GF} **24**

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

Autumn Butternut Squash ^{GF} **21**

Organic butternut squash, roasted with maple syrup and fresh herbs, served on a bed of arugula, tossed in a cider vinaigrette dressing, with roasted chickpeas, sundried cranberries, and medjool dates. Topped with toasted walnuts, and goat cheese.

Vegan and/or gluten free option available.

Locus Caesar **19**

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

ENTRÉES

Roasted Root Vegetable Wellington **23**

Butternut squash, parsnips, leeks, white onions, spinach, candied walnuts, sun dried dates and gouda cheese wrapped in puff pastry and oven baked. Served with a roasted beetroot coulis, buttermilk and chive mash potatoes, crispy brussels sprouts and caramelized baby carrots.

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 baby greens and house-cut fries.

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

Honey Dijon Grilled Chicken **20**

Yarrow Meadows cage-free chicken breast, Havarti cheese, and honey Dijon aioli.

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 Havarti cheese.

Caramelized Pear Grilled Cheese **18**

Caramelized D'Anjou pears with baby arugula, gruyere cheese and maple Dijon on grilled sour dough bread.

Add pulled wild boar 4; Add pulled duck confit 4

LOCUS