

## BREAKFAST

### SWEETS

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#### French Toast

20

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

20

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)

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#### Huevos Rancheros <sup>GF</sup>

20

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

#### Harvest Bowl <sup>GF</sup>

20

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

*Add cheese 4, Add pulled wild boar 4, pulled duck confit 5, Add three Jumbo Black Tiger prawns 8, Add tofu 4*

#### Locus Skillets <sup>GF</sup>

21

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 jack and cheddar cheese. Served with grilled sour dough.

#### Classic Eggs <sup>GF</sup>

19

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 <sup>GF</sup>

21

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 Grape and Fig Chutney 21

Grilled halloumi topped with a sweet and tangy mixture of roasted rose grape and fig chutney, toasted hazelnuts, and spiced honey drizzel. Served on a toasted English muffin.

### Monte Cristo 21

Old fashioned ham and Gruyere cheese, with honey-Dijon aioli on grilled egg dipped sour dough English muffin, with cage-free poached eggs, house hollandaise and fresh chives.

### Grilled Asparagus and Brie 21

Chargrilled asparagus, fresh baby arugula, caramelized pears and double cream brie, on toasted cheese bread, with house hollandaise and toasted pine-nuts.

### Fresh Water Shrimp and Crab 24

Toasted sour dough English muffin, with baby shrimp and crab salsa, arugula, Roma tomatoes, fresh avocado, cage-free poached eggs, house hollandaise, and smoked paprika. Garnished with fresh dill, and served with hand cut Yukon gold hash browns and fresh fruit.

## OMELETTE/SCRAMBLER 20

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

### Cheese:

Brie  
Gruyere  
Vegan mozzarella cheese  
Parmesan  
Monterey Jack  
Halloumi (3 extra charge)  
Mozzarella  
Goat

### Veggies:

Green onions  
Baby Spinach  
Wild mushrooms  
Grilled asparagus  
Peas  
Bell peppers  
Red Onions  
Crispy capers  
Gem tomatoes

### Proteins:

Sundried tomato turkey sausage  
Pork sausage  
Spicy lamb Merguez sausage  
Vegetable sausage links  
Country Ham  
Smoked 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 Whole Wheat or GF	4
Smoked bacon	4	Free-Range Egg	3
Artisan ham	4	Side fruit or mix green salad	9
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	4
Hash Browns	4		

## LUNCH

### SALADS

*Add-ons: cheese 4, smoked bacon 4, free-range chicken breast 7, three Jumbo Black Tiger prawns 7, crispy tofu 4*

**Seared Scallop Nicoise Salad**  **25**

Fresh Boston lettuce leaves topped with jumbo sea scallops and warm crumbled bacon. Garnished with fingerling potatoes, cherry tomatoes, cucumber, cherry belle radishes, French green beans, kalamata olives medium boiled egg, and capers. Served with a lemon and tarragon vinaigrette. *Add prawns 7*

**Grilled Halloumi and Mango Salad** **22**

Romaine, Boston lettuce, pickled red onions, cherry tomatoes, cucumbers, charred corn, and fresh mangos tossed in a lemon and apple tarragon dressing. Finished with grilled halloumi, fresh avocado and toasted salted pistachios.

*Vegan option available. Add prawns, scallops, or chicken 7*

**Locus Caesar** **19**

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

*Gluten free option available*

### ENTRÉES

**Summer Vegetable Wellington** **25**

Roasted asparagus, charred corn, wild mushrooms, leeks, sweet peppers, spinach, candied walnuts, sun-dried dates and mozzarella, wrapped in puff pastry and oven baked. Served with a roast carrot and star anise puree, and thyme scented roasted fingerling potatoes.

**Pacific West Coast Sablefish** **26**

Wild sablefish filet in a ginger-soy marinade, pan roasted and served with lemon grass-coconut rice, boc choy, bell peppers, wild mushrooms, snap peas, carrots, spring onions, and bean sprouts. Garnished with crispy basil wontons and sesame seeds.

### 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 Boston greens and house-cut fries.

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

**Blackened Wild Sockeye Salmon** **23**

Pan seared blackened filet, with braised spinach, tomato, pickled red onions, and lemon-dill infused tarter sauce. Served on a crispy croissant brushed with basil olive oil.

**BC Brisket Chuck Burger** **22**

BC-raised 6 oz. gluten free beef patty with cheddar

**Vegetarian Burger** **20**

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

**Caramelized Pear Grilled Cheese** **19**

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

*Add pulled wild boar 4; Add pulled duck confit 4*

# LOCUS