

BREAKFAST

SWEETS

Peach and Blueberry Pancakes

21

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.

French Toast

21

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.

CLASSICS (Vegan options available)

Huevos Rancheros

21

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

21

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

22

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

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

22

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 Fruit Chutney 22

Grilled halloumi topped with a sweet and tangy mixture of Kalamata olives, and pear, apple and sour cherry chutney, toasted almonds, shallots, and spiced honey. Served on a toasted English muffin.

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.

Monte Cristo 23

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 22

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

OMELETTE/SCRAMBLER 21

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  **26**

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

Autumn Butternut Squash Salad **23**

Live leafy greens with roasted butternut squash, pomegranate, dried cranberries, fresh pear, feta cheese, and toasted pumpkin seeds, tossed in a cranberry vinaigrette dressing. **Vegan option available. Add prawns, scallops, or chicken 7**

Locus Caesar **20**

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

Gluten free option available

ENTRÉES

Mushroom Vegetable Wellington **26**

Wild and cultivated mushrooms, leeks, onions, spinach, sun-dried cranberries, and toasted pistachios, sautéed in extra virgin olive oil with fine herbs, wrapped in buttery pastry, and oven baked. Served with wild mushroom gravy, sweet and russet mash, roasted butternut squash, grilled bell peppers, and asparagus.

Fresh Water Arctic Char with Prawns **27**

Pan-roasted char filet, jumbo black tiger prawns, served in a lemon turmeric cream sauce, with leeks, asparagus, and burst cherry tomatoes, over coconut jasmine rice.

BURGERS & SANDWICHES

Burgers are served on an Artisan brioche bun with field tomato, leaf lettuce, red onion, 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

Blackened Wild Sockeye Salmon on Fresh Croissant **23**

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

BC Brisket Chuck Burger **23**

BC-raised 6 oz. gluten free beef patty with Monterey jack, and paprika aioli.

Smokey Garlic Chickpea Burger **21**

House made chickpea patty, with onions, and charred corn, pan-seared and topped with aged smoked cheddar, and smokey harissa aioli. **Add sautéed mushrooms 3; Sub gluten free bun 4**

Caramelized Pear Grilled Cheese **20**

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