

# FARM-TO-TABLE LUNCH MENU

Shine Bright | Spring & Summer 2021

## STARTERS

### The radius® Calamari 🌱

quick fried | sea salt & roasted pepper | spicy cocktail sauce | Cajun come-back sauce | fresh lemon 19

### radius® Goat Cheese Spring Rolls

sweet red onion jam V 17

### Charcuterie + Cheese 🌱

chef's daily selection of local & imported cured meat & cheese | carefully curated accompaniments | warm French bread | organic honey butter 36

### Mezze Quattro

roasted garlic & rosemary focaccia | grissini | grilled naan | includes all four below V 32

- I. Cauliflower Hummus  
spice-roasted cauliflower | tahini | toasted pine nuts | drunk sultanas | organic honey | fresh lime & parsley
- II. La Bomba  
artichoke | eggplant | red pepper | mushroom | olives | chili | fresh herbs
- III. Tzatziki  
Greek yogurt | cucumber | garlic | fresh lemon & dill
- IV. Baba Ghanoush  
tomato | cucumber | pomegranate | smoked paprika | fresh lemon & parsley

### Soup of the Moment

chef's daily seasonal creation GF 10

## MAINS

### Korean BBQ Tofu Bowl

marinated tofu | quinoa | red cabbage | broccoli | zucchini | pineapple | toasted sesame seeds VG/GF 18

### Niçoise

soft-poached Chassagne Farm organic hen egg | roasted fingerling potato | Niçoise olives | avocado | haricot vert | cucumber | tarragon vinaigrette V 16

*ADD to any above: wild BC shrimp 🌱 18 or organic chicken breast 11 or Atlantic salmon 🌱 16 or grilled picanha steak 20*

### Tuna Poke 🌱

cucumber | edamame | wakame salad | pickled ginger | toasted sesame seeds | tamari soy | togarashi spicy mayo | tobiko caviar | crispy onions | sushi rice 20

### Between the Bread

artisanal sour dough | ever changing ingredients | garden green salad or frites 18

*ADD half bowl of soup 5*

### Smash Sliders by the Yard

iceberg lettuce | 'merican cheese | pickles | sweet onions | radius® sauce | toasted brioche bun |

yard of ten sliders 70 | two sliders 16

*ADD smoked bacon per double 2*

### Steak Frites

grilled picanha steak | shoestrings | garlic confit aioli | grainy mustard | pickles GF 26

### Halibut n' Chips 🌱

thick cut chips | beer battered Pacific halibut | tartar sauce | fresh lemon 22

### Pasta of the Moment

chef's daily seasonal creation 24