

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 BBO Tofu Bowl

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

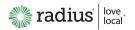
Nicoise

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



