



## Appetizers

### Soup Du Jour

**Bruschetta**, braised figs, goat cheese & basil spread, golden beets, arugula,  
balsamic reduction **VO, GFO**

**Apple & Pear Salad**, mixed greens, goat cheese, pumpkin seeds, honey & apple cider dressing **VO**

**Tuna Poke**, pickled cucumbers & carrots, wakame, ginger, tamari reduction,  
sesame seeds, wasabi aioli **GF**

**Fried Va Oysters**, roasted corn salad, scallions, parmesan, lime, chipotle aioli **GF**

## Entrees

**Seared Salmon**, quinoa johnny cake, pickled jicama slaw, orange ginger glaze **GFO**

**Crabcakes**, root vegetable hash, sauteed spinach, whole grain mustard remoulade

**Hanger Steak**, roasted fingerling potatoes, carrots, brussels leaves, chimichurri sauce **GF**

**Chili & Yogurt Marinated Chicken Breast**, quinoa tabbouleh, asparagus,  
tarragon and mint crema **GF**

**Curried Lentil Bowl**, quinoa, sweet potatoes, zucchini, spinach, tamarind sambal  
sauce, mint chutney **V, GF**

## Desserts

**Organic Cheesecake**, strawberry sauce, fresh berries, almond crust **N GF**

**Chocolate Torte**, dutch coco "butter cream", salted caramel **VO, GF, N**

**Locally Made Gelato or Sorbet** - du jour **V, GF**

Three-course, prix-fixe meal for only \$29.16, \$4.16 of which donated to FeedMore Foodbank  
No Substitutions please