

Dinner Menu

All our recipes are crafted using organic, traceable ingredients. Our soups, sauces, stews, chutneys are made from raw whole food ingredients, incorporating herbs and spices, that are beneficial to your health. The meats and dairy we source are from animals raised free range in their natural environment, organic, free from antibiotics, hormones, and genetically modified organisms. Vegan, Gluten Free, Dairy Free

Organic Starters

Fresh bread 5.5

choice of fresh baked sourdough or sprouted grain bread with side of olive oil and balsamic vinegar reduction \mathbb{V}

Mushroom Bisque 12

cremini mushrooms, coconut cream, truffle oil V, GF

Charcuterie and Cheese Board 26

assortment of local organic cheeses, artisanal organic cured meats, black pepper pork paté, sprouted grain bread, accompaniments

Tapas Trio 16

house-made focaccia, hummus, kalamata olive tapenade, pesto Genovese substitute the pesto for a green olive tapenade to be considered vegan

Smoked Salmon 20

BC sockeye salmon smoked and cured in house, egg, red onion, dill seasoned aioli, sprouted grain bread

Organic Salads

Beet Carpaccio with Arugula 16

lemon zest, shredded horseradish, chives, pumpkin seed oil & apple cider vinaigrette V, GF

Green Garden 13

arugula, romaine, watermelon radish, cucumber, shredded carrot, apple cider & Dijon vinaigrette V, GF

Caesar Salad 15

romaine, roasted garlic, parmesan crisp, lemon zest, egg free green Caesar dressing GF

Back to the Roots 14

celery root, cabbage, carrot, caraway, pumpkin seed oil & apple cider vinaigrette V, GF

*Choice of Organic Add-on Protein

Chicken Schnitzel 13, BC smoked sockeye salmon 12, Butcher's Steak 5oz 15

Organic Pizzas

Florida Margherita 20

house-made pesto, tomato, fresh mozzarella, fresh basil

Mediterranean 20

tomato sauce, shredded mozzarella, roasted red pepper, kalamata olive, sun dried tomato, oregano

Pepperoni 22

tomato sauce, shredded mozzarella, peperoni, mushrooms, chili flakes, balsamic reduction, fresh basil

Vegan 20

tomato sauce, garlic, roasted red pepper, tomato, red onion, black olive, oregano, fresh basil, cashew cheese

Kids Special 15

tomato sauce, shredded mozzarella



Organic Main Courses

Elfriede's Famous Chicken Schnitzel 23

free-range chicken, celery puree, pickles, lemon turmeric sauce

Sliced Roast Beef w/ Au Jus 24

slow roasted, grass-fed and free-range beef in jus, potato parmesan rösti, focaccia, old fashioned mustard

Thai Chickpea Curry 21

garden vegetables, house-made red pepper curry & coconut cream sauce, basmati rice, green onions

The Frank Burger 22

grass-fed, free-range seasoned beef burger, caramelized onions, celery root puree, sprouted whole grain bun, ketchup, old fashioned mustard

Chicken Curry 22

free-range chicken, aromatic spices, basmati rice, green peas, mango chutney sauce GF, DF

Mushroom Risotto 24

cremini mushrooms, arborio rice, coconut cream, truffle oil GF, V

Chateau Beef Royale 35

grass-fed, free-range finely sliced beef, celery root puree, seasonal vegetables, demi glaze GF

Organic Pastas

Handmade Rigatoni Bolognese 22 Handmade Gnocchi 24

beef ragù, house-made fresh rigatoni, parmesan cream sauce, sauteed mushrooms, sun dried tomatoes, green peas, truffle oil

Spaghettini Pomodoro 18 Handmade Spinach Ricotta Ravioli 20 pomodoro sauce, garlic, oregano, basil V pomodoro sauce, grated parmesan

Gluten free penne is available upon request

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