



STARTERS

RABBIT NUGGETS \$26

Crispy rabbit nuggets, house creme fraiche ranch (caviar +45).

SHIITAKE TATINE \$18

Whipped goat cheese, confit egg yolk, manchego, & chive on toast by The Sour.

SALTSPRING MUSSELS \$32

House cider & mustard broth, toast by The Sour.

SALADS

SNITCHES COBB

half \$10 full \$18

Romaine, lardon, blue cheese, avocado, grape tomato, pickled shallot, red wine vinaigrette.

FALL FROM GRACE

half \$10 full \$18

Endive, apple, delicata squash, cider vinaigrette, cultured cream, pepitas.

SIGNATURES

LAMB BOLOGNESE \$28

Ground colorado lamb ragu, vadouvan cultured cream, fettucine.

WHITE RABBIT RAGOUT \$32

Hand-shredded rabbit, milk-braised white ragout, aromatics, fettuccine.

FOWL MOUTH \$44

La Belle farms duck breast, delicata squash, cherry, endive, hazelnut.

RARE FORM

16oz CAB ribeye \$58

12oz wagyu new york \$80

Potato pave, sauce au poivre (caviar +45).

SEOUL FOOD \$38

Prime beef short rib, squash puree, house-made kimchi, crisp brussels leaves, braising jus.

HARVEST HOG \$44

12oz bone-in haluka pork chop, squash pudding, brussels sprouts, lingonberry jam.

SUPPLEMENTALS

CHIMICHURRI \$6

Aromatics, herbs, olive oil.

DEMI GLACÉ \$5

BREAD FROM THE SOUR \$6

SHRIMP SKEWERS \$14

Marinated and char-broiled.

CRISPY BRUSSELS \$14

Goat cheese, lardons, honey lime dressing.

BLUE CHEESE BUTTER \$8

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns.

20% gratuity will be added to all parties of 6 or more.