

dinner

5pm – 10pm

SMALL PLATES

oysters	fresh selection <i>served with blueberry mignonette, notorious h.o.t. and lemon</i>	½ dozen 18, dozen 34
bread	local artisanal bread with aged balsamic vinegar and olive oil	8
warm olives	marinated in fresh herbs and spices	8
soup	soup du jour with local artisanal bread	11
jalapeño hummus	warm flatbread, crispy chickpeas, baby carrots, pickled shallot, pickled jalapeño with fresh herbs	15
truffle fries	fresh herbs, truffle oil, grana padano with stonededge aioli	11
chicken and waffles	nashville hot fried chicken, pickled shallot, house pickles, jalapeño honey on buttermilk waffle	15
baked camembert	local berry chutney, spiced pear with crostinis	17
braised pork ribs	tossed in gibbons après lager bbq sauce, served with green onion and buttermilk ranch	18
wings	1 pound dry rubbed with secret spice, served with buttermilk ranch <i>choice of sauce: notorious h.o.t. or après lager bbq</i>	19
gruyere and crab dip	dungeness crab, local guyere, fresh chives with warm flatbread and wonton chips	18
mac and cheese	scoobi-doo noodle, peas and cheezies dust <i>add bacon 4, chorizo 6</i>	17
charcuterie board	cured meats, local cheeses, pickles, house made beer mustard chutney and truffle honey	26

GREENS

kale caesar	mixed kale, grana padano, cured egg yolk and garlic confit panko	18
the big salad	chicken breast, bacon, red onion, dried cranberry, almonds, mixed greens and dijon cranberry vinaigrette	18
pear & blue cheese	spiced pear, dried cranberries, pecans, mixed greens, red onion, maple vinaigrette and smoked gorgonzola	20
beet salad	bc beets, goat cheese, maple vinaigrette, mixed greens and almonds <i>add bacon 4, chicken 8, salmon 12, short rib 15</i>	17

BURGERS

choice of green salad, fries or soup | upgrade to truffle fries 4

meatless burger	beyond meat patty, lettuce, tomato, pickle, gibbons après lager bbq, vegan mayo, jalapeño hummus on multigrain bun	22
chicken burger	chefs blackening spice, aged cheddar, tomato, lettuce, stonededge aioli on brioche bun	22
stonededge burger	63 acres beef patty, stonededge aioli, onion bacon jam, tomato, lettuce, pickle, crispy onion ring, aged cheddar on brioche bun	24

LARGE PLATES

beef short rib	red wine braised, garlic mashed potatoes, brocolini, rainbow carrots, cabernet jus, van island salt and root veg chips	39
chicken supreme	maple brined skin on chicken breast, roasted beets, beet puree, jalapeño cheddar cornbread, rainbow carrots, truffle jus	36
kuterra salmon	oceanwise salmon, spanish rice, red onion, chorizo, parsnip, lobster bisque and toasted pumpkin seeds	38
vegan beetloaf	mashed potato, brocolini, roasted beets, beet puree, van island salt, vegan gravy and root chips	34
wild boar striploin	boar bacon, pasnip, beet and apple risotto and truffle jus	42