



STARTERS



SOUPS



BURGERS & MORE

or cup of tomato gin soup. Upgrade to a Kale

Caesar salad, yam fries, garlic fries or clam

BARD BURGER \$19.80

All mains are served with a choice of Fries, greens

BRUSCHETTA FLATBREAD \$18.25

Pesto base, gem tomato and garlic bruschetta, goat cheese, balsamic glaze Add Prosciutto \$6

FRIED COCONUT HUMBOLDT **SQUID \$18.25**

Tender squid tossed in coconut flour and fried, topped with chilli, cilantro, crispy shallots with sweet chilli dip

PRAWN COCKTAIL \$19.25

Five jumbo prawns served chilled with cocktail

ARANCINI \$15

Herb, mushroom and parmesan risotto, fried crispy, served with house marinara, garlic aioli and fresh basil

CRISPY FRIED WINGS \$17.65

Choice of hot, honey hot, house BBQ, honey garlic, salt & pepper with blue cheese or ranch

CAULIFLOWER & BROCCOLI WINGS \$14

Choice of hot, hot honey, house BBQ, honey garlic, salt & pepper with blue cheese or ranch

GARLIC FRIES \$10.75

Garlic aioli, garlic oil, parmesan

YAM FRIES \$9.65

Cracked black pepper & sea salt, chipotle aioli

FROM THE SEA

SEAFOOD FETTUCCINE \$28.90

West coast mussels, clams, and prawns, local gem tomatoes, tossed with a garlic, butter and white wine sauce finished with fresh parsley

MUSSEL POT \$28.90

Fresh west coast mussels, leeks, dill, white wine garlic cream, focaccia, fries

CHILLI GARLIC PRAWNS \$24.65

Jumbo prawns, sautéed in a chilli garlic cream sauce served with jasmine rice with black bean pineapple salsa

PAN FRIED SABLEFISH \$37

Served with salt spring island mussels, butter sauce, herb mashed potatoes and sautéed greens

FISH AND CHIPS

Robert Service Stone Fired Ale battered Pacific cod, fries, tartar, house coleslaw One piece \$19.25 Two Piece \$25.70

SEAFOOD CHOWDER

Cup \$8.50 Bowl \$10.75 Manilla clams, salmon, smoked bacon, served with focaccia

SOUP OF THE DAY

Cup \$7.50 Bowl \$9.65 Served with focaccia

SALADS



BARD SALAD \$19.25

Garden greens, gem tomatoes, radish, cucumber, goat cheese, candied almonds, dried cranberries, maple balsamic vinaigrette

CAESAR SALAD \$16

Bacon, anchovies, romaine, parmesan and herb croutons

Enhance your salad Salmon, garlic prawns, or chicken breast \$8.50

OYSTERS

Freshly shucked oysters served on the 1/2 shell, lemon, fresh grated horseradish, chefs mignonette

KUSSHI

Half Dozen \$25, Dozen \$50

FANNY BAY

Half Dozen \$19, Dozen \$38

Please ask your server for today's oysters, due to current climate we cannot always guarantee that oysters will be available

The consumption of RAW oysters poses an increased risk of foodborne illness A cooking step is needed to eliminate pote bacterial or viral contamination.

chowder for \$3

House-made beef patty, green leaf lettuce, tomato, bacon, pickles, caramelized onion, cheddar cheese, Bard burger sauce

CHICKEN CLUB BURGER \$19.80

Grilled chicken breast, bacon, cheddar cheese, smashed avocado, green leaf lettuce, tomato, garlic aioli on a brioche bun

FALAFEL BURGER \$18.75

Falafel patty, hummus, goat cheese, pickled red onion, green leaf lettuce, tomato, garlic aioli

BEEF DIP \$19.80

Shaved sirloin tip, Swiss cheese, garlic aioli, crispy fried onions, grilled garlic bun, served with demi-glace for dipping

GRILLED CHEESE \$18.25

Double cream brie, cheddar, goat cheese, on toasted sourdough, drizzled with sherry maple glaze, served with tomato gin soup Add bacon \$2.5

CARNITAS TACOS \$18.25

Three pulled pork tacos, pickled red onion, pico de gallo, goat cheese, garlic lime crema

FROM THE LAND



STEAK FRITES \$28.90

Certified Angus 8 oz top sirloin, fries, seasonal vegetables, and your choice of peppercorn sauce or demi-glace. Upgrade to garlic fries for \$3

HALF ROTISSERIE CHICKEN \$26.75

Fraser Valley chicken, seasoned and slow roasted, served with mashed potatoes, seasonal vegetables and demi-glace. Choose from Portuguese paprika or rosemary garlic.

Available after 12pm

MOROCCAN SPICED CHICKPEA CURRY \$17.25

Chickpeas, tomato, coconut milk and a blend of Moroccan spices simmered and served with Jasmine rice, cucumber mint salad and grilled flatbread

CONFIT DUCK LEG 32

Served with tomato cassoulet, chick pea, chorizo and charred brocollini

🏶 SHARABLES 🏶

CHARCUTERIE BOARD \$30

A rotating selection of two cheeses and artisanal cured meats served with grainy mustard, rosemary crisps, olives, house-made pickled vegetables and preserves

MEZZE BOARD \$18.25

Grilled flatbread with garlic oil and za'atar, tzatziki, hummus, fresh vegetables, marinated olives, and marinated vegetables





ROBERT SERVICE

"THE BARD OF THE NORTH"

(1874-1958)

I would rather drink than eat,
And though I superbly sup,
Food, I feel, can never beat
Delectation of the cup.
Wine it is that crowns the feast;
Fish and fowl and fancy meat
Are of my delight the least:
I would rather drink than eat.

Though no Puritan I be,
And have doubts of Kingdom Come,
With those fellows I agree
Who deplore the Demon Rum.
Gin and brandy I decline,
And I shy at whisky neat;
But give me rare vintage wine,
Gad! I'd rather drink than eat.

Food surfeit is of the beast;
Wine is from the gods a gift.
All from prostitute to priest
Can attest to its uplift.
Green and garnet glows the vine;
Grapes grow plump in happy heat;
Gold and ruby winks the wine...
Come! Let's rather drink than eat.

~ Wine Bibber, Robert Service
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