

# FARM

*A casual tasting kitchen...*

## On the Chalkboard

We love our suppliers!

They are our neighbours and friends.

We work closely with farmers who care for their animals and respect the land. Our kitchen folks create daily features that showcase local lamb, bison, pork, beef, fish...

## The Cutting Board

Create your own experience by selecting from our list of fine cheeses and fine meats. Each selection comes with a thoughtfully chosen accompaniment and fresh sliced baguette. Please refer to the card at your table. We are happy to offer suggestions or ask for the Chef's selection.

## Food

(happy to be shared)

House made tarragon mashed peas &  
house made lemon ricotta with crostini 12

~ Garden muse salad ~  
simple refreshing greens with cider vinaigrette,  
& Highwood Crossing canola seeds 8

~ BLT salad ~  
Broxburn tomato, Valbella double smoked bacon,  
3 year raw cheddar, butterleaf lettuce,  
honey mustard vinaigrette 12

~ JBFC's famous goat cheese fritter ~  
with tossed young spinach, fennel,  
grapefruit segments, lemon preserve & mint 12

Grilled cheese with Canadian 3 year  
raw milk cheddar, Oka & our tomato chili jam 10

Janice's bubbling, mildly spicy mac n' cheese  
accompanied by Farm pickles sm 10, lg 13

Natural artisan sausage from Old Country Sausage Co.  
Brassica mustard, Broxburn peperonata,  
sliced baguette 12

Dry-aged beef flank with roasted baby potatoes  
BC asparagus & salsa verde 16

Wild Pacific salmon with local greenhouse  
chopped salad & Fairwinds Farm goat feta 16

Honey brined quail with Hotchkiss swiss chard,  
baby carrots & Brassica mustard demi glace 18

Summer vegetable slaw 3  
House pickles 3  
FARM marinated olives 3

WEDNESDAY NIGHT IS FLIGHT NIGHT!  
MONDAY FREE CORKAGE  
FONDUE ON SUNDAY NIGHT