

LUNCH MENU

FOCACCIA

House-made herb-encrusted focaccia with tomato oil 10

ROASTED MUSHROOMS

Seasonal farmed, foraged mushrooms, honey, thyme cream sauce, balsamic reduction 18

HOUSE SALAD

Mixed greens, lemon rosemary vinaigrette, seasonal berries, sultanas, dried cranberries, goat cheese 9

CAESAR SALAD

Romain, House Caesar Dressing, Homemade Croutons, Anchovies 20 w/ Chicken 25 W/ Salmon 28

BOHDIZABA IPA BATTERED HALIBUT AND CHIPS

Bohdizaba IPA battered halibut, golden fries, coleslaw, wicked tartar sauce 28

CASCADIAN SMASH BURGER

Two Beef & Bacon Jam Patties, Cheddar, Onions, Tomatoes, Pickles Lettuce, Mayo 16

MUSHROOM MARSALA

Bronze Die Pressed Pasta, seasonal roasted mushrooms, vegetables, Marsala cream sauce 29

BBQ CHICKEN MAC AND CHEESE

House-smoked chicken, bronze die-pressed macaroni pasta, homemade BBQ sauce 20

POUTINE FRIES

Hand-cut fries, house demi-glace, cheese curds, scallions, fried jalapeños 15

We encourage sharing; however, we do not split entrées. 20% gratuity will be automatically applied to parties of 8 or more Consuming raw or undercooked food may increase your risk of foodborne illness.*