

HOUSEMADE DESSERTS

all desserts 10.5 each

Chocolate Milano Cake

chocolate mascarpone mousse, almond wafer crust

Lemon Tart

candied lemon

Crème Brûlée ^{GF}

vanilla

Raspberry Sorbet

locally made

Teahouse Nanaimo Jar

a Vancouver Island classic, coconut cream, custard, chocolate ganache

x

x

x

x

EYE OPENERS

Mimosa

prosecco, orange juice, 8.5

Pick Me Up

Baileys, espresso, ice, 11.5

Aperol Spritz

prosecco, Aperol, soda, 11

Signature Caesar

2 oz Absolut Vodka, pickle juice, fresh lime, horseradish, 11.5

TO SHARE

Teahouse Stuffed Mushrooms ^{GF}

crab, shrimp, cream cheese, 14.5

Mussels ^{GF}

tomato, garlic, chorizo, corn, white wine sauce, 21

Dungeness Crab Cake ^{GF}

pea tendrils, tobiko, pickled fennel, red pepper coulis, 19

Croissants ^V

served warm with housemade seasonal jam, 9

Cauliflower ^V ^{GF}

garlic butter, chimichurri, 10

Roasted Mushrooms ^V ^{GF}

sautéed kale, mushrooms, shallots, garlic, butter, 10

Brussel Sprouts ^{GF}

maple syrup, bacon, chili flakes, 10

Roasted Baby Beets ^V ^{GF}

thyme, chive, orange, goat cheese, 12

TASTING BOARDS

Antipasti ^V

hummus, marinated artichokes, marinated market vegetables, pesto bocconcini, warm naan, 25

Charcuterie & Cheese

assorted seasonal cheese & charcuterie, grainy dijon mustard, pumpkin seeds, blueberry jam, almonds, cashews, pecan fruit crisps, 27

SOUPS & SALADS

Soup of the day, 10

Caesar Salad

shaved grana padano, parmesan crostini, 12

Teahouse Green Salad ^V ^{GF}

mixed greens, cherry tomatoes, carrots, radishes, sherry vinaigrette, 9.5

Mediterranean Salad ^V ^{GF}

tomatoes, cucumbers, olives, red onions, red bell peppers, Okanagan goat feta, 16

Niçoise Salad ^{GF}

seared rare albacore tuna, romaine, egg, green beans, potatoes, tomatoes, olives, pickled red onions, classic niçoise vinaigrette, 22

Grilled Prawn & Burrata Panzanella Salad

burrata, tuscan bread, extra virgin olive oil, tomatoes, basil, 26

Grilled Chicken Salad ^{GF}

fresh artisan lettuce, free range herb marinated chicken, radishes, sundried black cherries, chives, cucumbers, tarragon horseradish vinaigrette, 21

ENTREES

Belgian Waffles ^V

housemade, fresh seasonal fruit, maple syrup, chantilly cream, 19

Classic Eggs Benedict

poached eggs, Canadian bacon, English muffin, hollandaise sauce, 21

Crab Cake Benny

housemade crab cakes, hash browns, green salad, hollandaise sauce, 29

Duck Confit & Waffles

Brome Lake duck confit, housemade Belgian waffles, watermelon salad, maple syrup, 25

Smoked Salmon Raft ^{GF}

poached eggs, hollandaise sauce, potato latke, green salad, broccolini, 22

Caramelized Onion Omelette ^V

avocado, bell pepper, parmesan, hashbrowns, 21

6 oz Flat Iron Steak & Eggs

scrambled eggs, fresh herbs, market vegetables, hash browns, 24.5

Island Granola Bowl ^V

vanilla yogurt, housemade granola, fresh seasonal fruit, blueberry compote, 15.5

Avocado Toast ^V

cherry tomatoes, bocconcini, basil, balsamic reduction, poached egg, 15

Teahouse Fish & Chips ^{GF}

tempura battered ling cod, housemade tartar sauce, 22

Local Salmon ^{GF}

herbed wild rice, lemon caper sauce, market vegetables, prepared medium unless otherwise requested, 29.5

10 oz Prime New York Steak

roasted tomato, pomme frites, broccolini, 43

+ housemade sauce; chimichurri or red wine demi-glace, 3

+ grilled prawns ^{GF} 14