

THE
WOODEN SPOON

BRUNCH & BISTRO ☐

Taste White Rock

APPETIZERS

Butternut Squash & Apple Salad (V)
baby kale, toasted pumpkin seeds,
apple cider vinaigrette

OR

Sourdough Grilled Cheese Bite (V)
gouda, caramelized onions,
and tomato soup for dipping

OR

Chickpea Fritters (VGN)
crispy cauliflower, wilted kale,
lemon-spiced olive oil emulsion

MAINS

Steak Frites

5oz. cast-iron seared flank steak,
horseradish chimichurri sauce,
served on a mound of straight-cut fries
upgrade to truffle fries \$2

OR

BC Kuterra Salmon

dill beurre blanc, served with a legume salad of
edamame, corn, beans, baby kale, cherry tomatoes,
lemon kombucha dressing

OR

Beet Wellington

(V)

roasted red beets, spinach, mushrooms & shallots
baked in flaky puff pastry, served with roasted garlic cream
and a side of butternut squash soup

OR

½ Roasted Chicken

whipped buttermilk potatoes, creamy spoon gravy,
honey roasted root vegetables

DESSERTS

Mocha Mousse

dark chocolate & espresso foam
served with gluten-free shortbread cookies

OR

Apple Crumble

(AGF)

with salted caramel & vanilla ice cream

\$30 per person

menu substitutions \$4