

## STARTERS

- Fresh Baked Bread** roasted garlic butter, parmesan (v) **7**  
**Warm Pretzels** rock salt, pickled jalapeno, beer cheese, spicy mustard (v) **14**  
**Fried Brussels Sprouts** maple glaze, chili pepper, spiced almonds (vg) **15**  
**Roasted Garlic Hummus** tomatoes, cucumber, za'atar flatbread, dried olive (v) **17**  
**Calamari** pickled chilis, sweet bell peppers, red onions, tzatziki (gf) **19**  
**Ahi Tuna Tartare** kimchi cucumbers, yuzu kosho vinaigrette, chili dusted tapioca cracker (gf) **17**  
**Saltsping Island Mussels** chorizo sausage, clamato, pickled celery, toasted sourdough **26**  
**Charcuterie Board** cured meats, artisan cheeses, pickles, preserves, crostinis **28**

## SOUP/SALADS

- Butternut Squash Velouté** brown butter, crispy onions, fresh chives (v) **10**  
**Mixed Greens** shaved fennel, almond praline, balsamic vinaigrette (vg) **13**  
**Caesar** chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing **15**  
**Roasted Beets** toasted buckwheat, goat cheese, roasted shallot vinaigrette (v) **15**  
**Niçoise Salad** ahi tuna, baby potatoes, green beans, tomatoes, olives, mint yogurt dressing **23**

## PIZZAS

- Margherita** tomato sauce, gem tomatoes, basil, mozzarella (v) **21**  
**Mushroom** parmesan cream, arugula, goat cheese (v) **24**  
**Picante** tomato sauce, mortadella, chorizo, pepperoncini, jalapeño relish **24**  
**Pepperoni** tomato sauce, smoked chili honey, mozzarella **23**  
**BBQ Chicken** bbq sauce, rotisserie chicken, grilled scallions, smoked cheddar **24**  
**Crust Crushers** chili aioli, Borough's ranch, lemon parmesan aioli, creamy blue cheese **3**

## PASTAS

- Rigatoni** parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs (v) **22**  
**Fettucine** smoked pork belly, egg yolk, parmesan, green peas, cracked pepper **25**  
**Ricotta Gnocchi** duck confit, roasted squash crema, shallot gastrique, crispy onion **31**  
**Seafood Linguine** mussels, prawns, scallops, baby tomatoes, arugula, aglio olio **37**

## MAINS

- Roasted Butternut Squash** potato rosti, spiced pumkin seeds, shallot gastrique, frisee, romesco (vg) **23**  
**Sundried Tomato Risotto** grana padano, fresh burrata, frisee, shaved kalamata olive **31**  
**Maple Glazed Salmon** toasted barley risotto, green beans, carrot puree, crispy garlic **36**  
**Rotisserie Half Chicken** shallot crust, hand-cut fries, BBG gravy **31**  
**Pork Belly & Scallops** charred corn succotash, smoked corn nage, bourbon glaze **41**  
**Wagyu Beef Burger** classic garnishes, American cheese, Borough sauce, sesame milk bun **30**

## STEAKS

- 6 oz AAA Flatiron** **31** | **9 oz AAA Picanha** **39** | **12 oz AAA Striploin** **59**  
 mashed potatoes, broccolini, mustard seed jus

- Enhancements** sautéed mushrooms **7** | (3) sautéed prawns **11** | (3) seared scallops **15**

## BLOCKS

serves 2 to 4

- Whole Rotisserie Chicken** sweet shallot crust or salt & pepper crust **48**  
**Cedar Plank Salmon** maple sherry glazed, pan grattato **53**  
**20 oz Smoked Short Rib** maple bbq glaze, bread & butter pickles, grainy mustard **85**  
**30 oz AAA Sirloin Cap Roast** arugula, confit garlic, sherry shallot jus **95**

## BLOCK SIDES

serves 2 or more

- Roasted Brussels Sprouts** toasted vadouvan spice, maple sherry vinaigrette, crispy onions (v) **14**  
**Mac & Cheese** smoked cheddar cheese sauce, toasted panko **14**  
**Grilled Broccolini** spicy cashews, black garlic vinaigrette, furikake, miso aioli (v) **16**  
**Mashed Potatoes** smoked cheddar, sourdough bread crumbs, chives (v) **13**