

The Restaurant at
UNSWORTH
VINEYARDS

BRUNCH

SUGGESTED WINE PAIRINGS (5oz)

Farmer Pat's Egg Benedict

available on house-made biscuit or smashed baby potatoes served with fresh greens and fruit

Land house smoked bacon, hollandaise, arugula ~ 22

'WILD ISLAND' AUXERROIS ~ 13

Sea smoked wild sockeye salmon, hollandaise, pickled onion, capers ~ 24

CUVEÉ DE L'ÎLE ~ 23

Earth roasted *G farms* mushrooms, *Little Qualicum* feta, basil pesto ~ 20

SUNNYDALE VINEYARD ROSÉ ~ 14

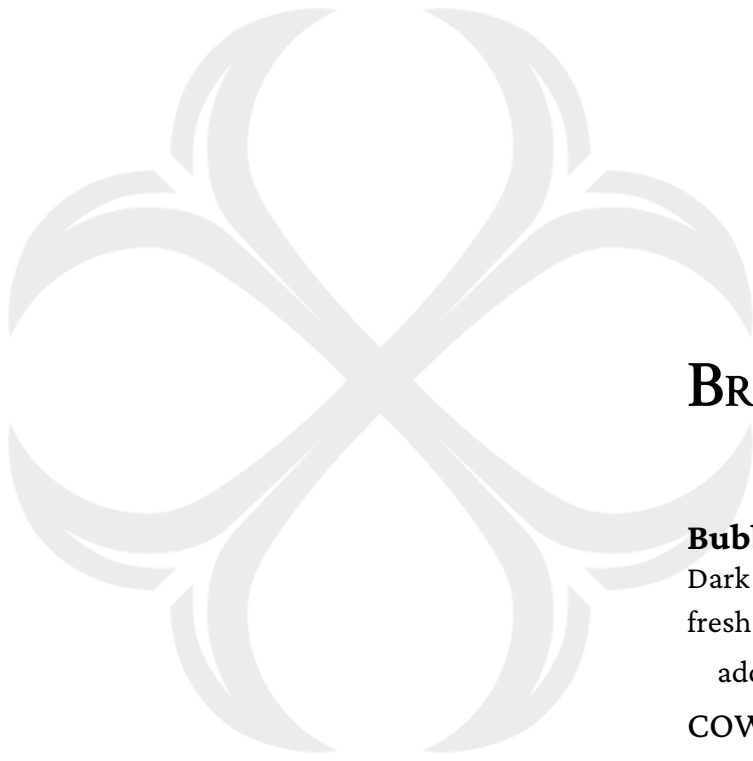
Smashing Avocado Toast ~ 17

True Grain toast, avocado, whipped *Little Qualicum* feta, pickled onion, hollandaise, chili oil, *Wicklow* greens

Add 2 poached eggs ~ 7

SAUVIGNETTE ~ 13

Our farm-to-table food philosophy supports numerous local farms and food producers which are highlighted in *italics* throughout this menu.



BRUNCH

Bubble Waffle ~ 20

Dark chocolate, plum preserves, Chantilly,
fresh fruit, maple

add a scoop of house vanilla ice cream ~ 4.50

COWICHAN VALLEY CHARDONNAY ~ 14

Pat's Egg Sandwich ~ 20

Farmer Pat's crispy egg, *True Grain* brioche bun, pork
belly, arugula, aioli, smashed baby potatoes

PETIT MILO ~ 12

Cowichan Weekend Breakfast ~ 22

2 farm fresh eggs, *True Grain* toast, local sausage or
double smoked bacon, *Wicklow* greens, smashed baby
potatoes

ALLEGRO ~ 11

ENHANCEMENTS

ADD TO ANY DISH

House bacon, local sausage
or smoked salmon ~ 6

1/2 avocado ~ 4.5

Fries ~ 7

Grilled chicken breast ~ 11

Smashed baby potatoes ~ 5

Farm egg ~ 3.5

Toast ~ 4



SMALL PLATES

House Focaccia ~ 14

whipped *Little Qualicum* feta, truffle

COWICHAN VALLEY CHARDONNAY ~ 14

Seasonal Soup ~ cup / bowl

our talented culinary team's creation

Unsworth Chowder~ cup / bowl

local seafood

COWICHAN VALLEY PINOT GRIS ~ 12

Scallops & House Bacon ~ 27

spiced squash, green apple, buttermilk-dill vinaigrette

COWICHAN VALLEY CHARDONNAY ~ 14

Crispy Vancouver Island Brie ~ 19

panko, spicy honey, olives, almonds, apple butter

UNSWORTH VINEYARDS PINOT GRIS ~ 14

Wicklow Green Salad ~ 17

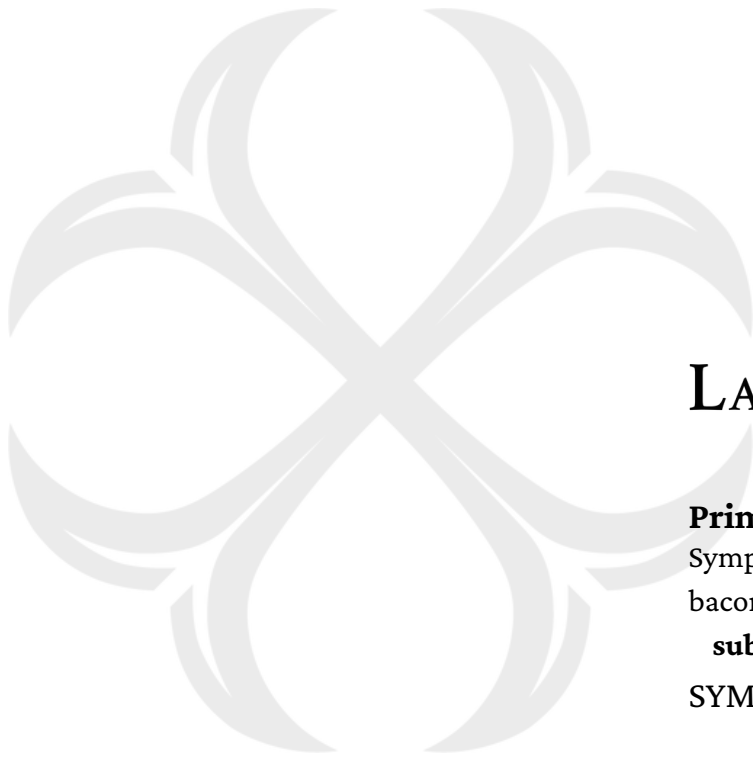
shaved vegetables, sherry vinaigrette, tamari seeds,
farmhouse cheese

UNSWORTH VINEYARD PINOT GRIS ~ 14

Selva Prawns & Shishito Peppers ~ 22

aji verde, parmesan, black lime

PETIT MILO ~ 12



LARGE PLATES

Prime Rib Burger ~ 27

Symphony BBQ sauce, mustard aioli, arugula, house
bacon, smoked cheddar, fries

sub soup ~ 2 / sub salad ~ 3

SYMPHONY ~ 14

Grilled Chicken Sandwich ~ 26

apple butter, brie, house bacon, pesto, arugula, garlic
aioli, fries

sub soup ~ 2 / sub salad ~ 3

COWICHAN VALLEY PINOT NOIR ~ 16

Sterling Silver Beef

Symphony jus, aji verde, crispy potato, roasted vegetables

5oz Tenderloin ~ 42

10oz Tenderloin ~ 66

10oz Ribeye ~ 70

SYMPHONY ~ 14

Harissa Roasted Cauliflower ~ 26

butternut hummus, chimichurri, pepitas

PETIT MILO ~ 12

Seasonal Feature Pasta ~ MP