Dinner

Our menu is guided by the seasons; menu offerings may change.

Small Plates & Shareables

Small Scale Sourdough Whipped honey butter, smoked salt.	9	Wander Caesar Salad Baby gem lettuce, radicchio, Grana Padano, smoked bacon, Small Scale sourdough crouton crumble.	18
Add White Anchovies \$4		Add White Anchovies \$4	
Twice-Cooked Fries Sea salt with ketchup. Add garlic mayo and parmesan, \$4.	10	Hand-cut Beef Tartare Lemon aioli, garden herbs, pickled pearl onions.	24
Marcona Almonds & Olives Fennel seed, orange rind, garlic.	12	Torched 'Haida Gwaii' Tuna (*) Cured tuna, pickled cucamelon, mojo verde, cilantro, Filipino corn nuts, grapefruit.	26
Muhammara Roasted red pepper, walnut, whipped feta, Small Scale sourdough.	18	Cheeseboard Served with honey, walnuts, sourdough, house pickles.	28
S		Charcuterie Served with house pickles, Wander spicy dijon.	34

Mains

Cauliflower & Smoked White Bean V Crispy cauliflower, chimmichuri, pickled pearl onions, herb salad.	26	BC Salmon & Dashi Cream Dashi cream, celery, buttered shrimp, fingerling potatoes.	42
Crispy Chicken and Braised Cabbage Braised red cabbage, lemon caper herb butter, herb salad, sherry vinaigrette, green tomato chow chow.	34	Flank Steak and Spätzle Flank steak, dijon spätzle, herbs and pickles, green peppercorn sauce.	48

Sweets

Ice Cream Sandwich 🕥 14 Carrot Cake with Cheesecake Mousse 🕢 14 Chocolate chip cookies, Vanilla ice cream. Stewed apricot, ginger meringue.