

SHARE

RED PEPPER HUMMAS + PITA	7
Roasted red pepper + tahini + hummus, with a hint of basil oil and served with mini pitas	
MARINATED OLIVES	7
Picholine, Cerignola, Kalamata + Green	
CHICKEN NOODLE SOUP	8
ABODE's own, made in-house + loaded with shredded chicken	
PULLED PORK SLIDERS	9
In-house smoked pork, Abode's own sauce and crunchy coleslaw on locally baked brioche buns	
BRAZILIAN LAMB BROCHETTE	12
Lamb sirloin skewers grilled and a delicious chimichurri sauce	
JUMBO TIGER PRAWNS	13
White wine and garlic, with ciabatta baguette	
SMOKED SALMON FLATBREAD	15
Cedar smoked wild BC Sockeye salmon	
BC CHEESE PLATE	14
Happy Valley goat cheese, Stilton blue, Farmstead smoked cheddar, crostinis	

EAT

SPRING CHOP SALAD	12
A blend of fresh, local artisan greens, avocado, snap peas, radish, cucumber, edamame, cherry tomatoes, pickled onions, mint and our own ranch dressing	
SESAME GINGER CHICKEN SALAD	16
Ginger and lime marinated chicken breast, artisan greens, green apple, red peppers, crisp carrot, sesame ginger vinaigrette, on a bed of marinated vermicelli and roasted spiced peanuts	
WEST COAST COBB SALAD	16
Baby shrimp, chopped bacon, boiled egg, cherry tomatoes, house-made ranch dressing, Qualicum Beach goat cheese all on a bed of local artisan greens	
LAKSA CURRY + RICE BOWL	
Medium spiced coconut curry, with garden vegetables, cilantro and jasmine rice with your choice...	
Ginger Lime Marinated Chicken Breast	16
Tiger Prawns	18
WILD BC SOCKEYE SALMON	24
Simply grilled salmon with fine herb citrus butter. Served with wild rice and seasonal vegetables	

FEAST

BBQ CHICKEN SANDWICH	15
Fire grilled chicken breast basted with Forty Creek Whiskey BBQ sauce and crisp, creamy coleslaw on a toasted Portuguese bun	
FLAME GRILLED SALMON BURGER	18
Flame grilled salmon fillet with house-made tartar, tomato, pickled onion and lettuce. With Kennebec fries or mixed green salad	
TRADEMARK BURGER	18
With Gelderman Farms bacon, Farmstead smoked aged cheddar, tomato, onion rings, greens, and ABODE's secret sauce. With Kennebec fries or mixed quinoa and greens salad	
SPRING VEGETABLE PAPPARDELLE	15
Portobello mushrooms, baby spinach, cherry tomatoes, and fresh asparagus tossed with lemon, garlic Reggiano cheese and olive oil on a bed of pappardelle pasta	
MEATBALLS + PASTA	17
Veal and beef meatballs, tomato and Mornay sauce, tossed with penne pasta and fresh parmesan	
PRAWN + PESTO PASTA	19
Tiger Prawns tossed in a white wine pesto cream sauce on a bed of spaghetti	

DINNER From 5pm – Close



SWEET

DECADENT CHOCOLATE BROWNIE	8
Served with vanilla bean ice cream	
APPLE CRANBERRY FRUIT CRISP	8
Served with vanilla bean ice cream	
BANANA BREAD and ICE CREAM	8
Made in-house	
RASPBERRY SORBET or VANILLA BEAN ICE CREAM	5

Seasonal food. Locally sourced. Skillfully prepared. Reasonably priced