

THE PEPPERMILL
EST. 2019
CHEF CHAD & WIFE BECKY
BOLAR

STARTERS

Escargot

Garlic butter, puffed pastry *

Shrimp Cocktail

House made atomic cocktail sauce

Cottage Cheese Chive Rolls

Fresh made to order in hot skillet, served
with honey butter and sea salt

Wood Fired Bone Marrow

Bacon jam, herb pesto, grilled house made
bread *

Irma's Shrimp Etouffee

Spicy smothered creole shrimp, over
house bread

Duck Confit Lettuce Wraps

Iceberg, peanuts, radish, carrots,
cucumbers, hoisin sauce

Salt Spring Mussels

tomatoes, shallots, herbs, chili flakes,
white wine, butter, toast "

Chef Whim Appetizer

Allow our chefs to be creative with making you a
complete unique Entree that you aren't likely to forget!

No Suggestions, No Substitutions, No Exceptions *

Kung Poa Cauliflower

Tricolor cauliflower, bell peppers, zucchini, green
onions, Fresno chili, soy truffle vinegar

Sweet n Sour Calamari

Deep fried calamari, sweet chili glaze, Fresno chile

Broccoli Caesar

Grilled broccoli, oven dried tomatoes, pickled
shallots, bacon, truffle Caesar dressing, parmesan

Charcutier Board

Assorted meats, cheese, accoutrements and house
made bread "

Crispy Wagyu Brisket Taco

horseradish mayo, cabbage, hot sauce

Whipped Goat Cheese Dip

Whipped warm goat cheese, fig jam and nuts with
house made toast

SALAD

Pork Belly Watermelon Salad

Grilled watermelon, crispy pork belly, scallion
ginger dressing

Wedge Salad

Iceberg lettuce, pork belly, pickled onions, blue
cheese crumble, tomato, ranch

Romaine Crunch Salad

romaine lettuce, fried tortillas, tomatoes, red onion,
nuts, bell peppers, cucumber, feta, and balsamic
vinegar

Mixed grill salad

Spring mix, lamb chops, steak, chicken, roasted
tomatoes and roasted garlic balsamic dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you
have certain medical conditions