

LOLO

PLATES TO SHARE

Spiced Almonds <i>cumin and paprika spiced</i>	4
Garden Pickles <i>fresh picked blend</i>	5
Edamame Two Ways <i>olive oil and sea salt or curry oil</i>	4
House Olive Blend <i>Barese, arbequina, and sun – dried black</i>	6
Spicy Olives <i>chili marinaded house blend</i>	6
Fig & Black Olive Tapenade <i>with goat cheese and pine nuts</i>	7
White Bean & Artichoke Spread <i>lemon, garlic, parmesan</i>	6
Silky Chicken Liver <i>pickled grapes, port geleé</i>	8
Baja Ceviche <i>shrimp, scallops, halibut, avocado, olives, tomato, and cilantro</i>	7
Braised Star Anise Pork Bowl <i>with carrot and potato on rice</i>	5

SALAD

Pickled Beet Salad <i>arugula, goat cheese, pecans, sherry vinaigrette</i>	8
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ARTISAN AND FARMSTEAD CHEESE

Served with sliced baguette and house-made condiments

St. André Triple Cream Brie <i>(France) Rich, buttery, and decadent</i>	7
Dubliner Cheddar <i>(Ireland) 12 mo. aged, balanced, nutty, and intriguing</i>	8
Comté Ste. Antoine <i>(France) Raw milk, smooth hints, of nuts and toffee</i>	8
Beemster XO <i>(Netherlands) 26 mo. aged, caramel, whiskey, and pecan bursts</i>	7

SALAMI, SAUSAGE, CURED MEAT

Served with sliced baguette and house-made condiments

Sopressata <i>(Italy) Dry-cured, spicy pork salami</i>	9
Calabrese <i>(Italy) Southern Italian style pork salami with gentle heat</i>	9
Prosciutto di Parma <i>(Italy) Aged, dry-cured ham</i>	8
Bresaola di Valtellina <i>(Italy) Air – dried beef, lightly spiced</i>	9

PLATTERS

Antipasto Platter <i>marinated bocconcini, olives, almonds, chick peas, pickles, vegetables, prosciutto</i>	15
Cheese and Meats <i>two meats and three cheeses picked by our chef</i>	30

FLATBREAD

'Zola <i>radicchio, gorgonzola, figs, organic honey, white truffle oil</i>	9
Pulled Beef Shortrib <i>horseradish cream, grainy beer mustard</i>	8
Smoked Chicken and Brie <i>balsamic onions, fig jam</i>	9
Pulled Pork <i>spicy and smoky pork, pickled cabbage, horseradish cream</i>	9
Dried Fig & Prosciutto <i>mission figs, balsamic reduction, goat cheese</i>	9
Pear Gorgonzola <i>red wine poached pear, gorgonzola, mozzarella</i>	9
Rustic Shrimp <i>goat cheese, capers, mozzarella</i>	9
Meatball <i>house tomato sauce, mozzarella</i>	9

FROM THE MARKET

SOUP

Creamy Leek & Potato *with Benedictine Blue crumbles* 5

CHEESE

COW

Farmstead Amber Ale Havarti (BC) *Raw milk, bright, earthy, and lemony* 7

Morbier (France) *Raw milk, aromatic, mild with nutty aftertaste* 7

Prima Donna (Netherlands) *Farmhouse gouda style, nutty with bite* 7

Taleggio (Italy) *Pungent, salty washed rind cheese, long finish* 8

Oka Champignon (Quebec) *Refined, with smoky truffle aromas and flavours* 9

GOAT

Goat Gouda (Netherlands) *Semi-hard, milky flavours, moist, salty, tangy* 7

Landana (Netherlands) *Firm, aged cheese, creamy with a sweet edge* 7

SHEEP

Manchego (12 month) (Spain) *Raw milk, nutty, sweet, tangy, firm* 7

BLUE

Fourme d'Ambert (France) *Mild and creamy with rich flavours* 8

SALAMI / MEAT

Moccia Turkish Fig *hand-chopped and dry cured, subtle fig* 9

Moccia Truffle *studded with savoury black truffle* 9

Moccia Fennel *fennel and lemon zest make this a stand-out* 9

Moccia Roma *perked up with coriander and chili* 9

Mipkuzola (NWT) *All -Canadian, cured from Banks Island musk ox* 9

Hot Smoked Duck Breast (BC) *Hot smoked with moist texture and rich flavours* 9

SAVOURY

LoLo Cassoulet *romano beans, pork, mixed sausage, duck breast* 9

Prawn Mac & Cheese *with garlic baguette* 9

DESSERT

Farm Cottage Cheesecake *berry coulis and wildberry balsamic reduction* 7

Schokolade Cafe Brownie *berry coulis* 7

Flaky Walnut Tart *braised figs, vanilla ice cream, caramel* 8