

Our food is meant to be enjoyed family-style, so order multiple small plates (2-3 dishes per person) to share with your table. The dishes will be served as they are ready from the kitchen, so you can enjoy everything at its best. Everything on our menu is made in house using fresh, quality ingredients from local farmers around the Creston valley.

Bistro

Charcuterie and Cheese Board:

Our selection of cured and smoked meats, local and house-made cheeses

Comes with house bread and pickles

(GF upon request)

2 meats and 2 cheeses

3 meats and 3 cheeses

\$20

\$28

Un-Beet-able

Cartwheel Farm beets, lemon ricotta, honey orange vinaigrette, spring greens V/GF

\$8

Flammkuchen

Flaky puff pastry, crème fraiche, caramelized and spring onion, double smoked bacon

\$5

Crispy Falafel

Creamy chickpea fritters with swiss chard, scallion and ricotta, chili Za'atar, Labneh V/GF

\$9

Roasted Squash Salad

Butternut squash, walnut and roasted red pepper pesto, Nostrala cheese, spring greens V/GF

\$8

White Asparagus

Cartwheel Farms Asparagus, Morel mushroom butter, Labneh, new spinach V/GF

\$10

\$11.5

Macedonian Style Feta

House made soft and creamy Feta, sun dried tomatoes, black olive tapenade, basil oil V/GF

\$12.5

Creamy Polenta

Soft corn polenta with Alpendon and Nostrala cheese, Peperonta, V/GF

\$13

Flat Iron Carpaccio

Kootenay Natural Meats grass fed beef, coffee rub, Caesar dressed arugula GF

Delicata Corzetti

House made fresh pasta, white wine and squash cream sauce, fried sage V

\$12

Pork Schnitzel

Crispy pork schnitzel, sweet pepper aioli

\$14

Parisian Gnocchi Carbonara

House-made pillowy Gnocchi, double smoked bacon, Onsen egg, Alpendon cheese

\$13.5

SWEETS

Pot de Crème

Dark chocolate custard, dulce de leche GF/V

\$9

Apple Tartlet

Brown butter Financier, apple vanilla jelly, chantilly V

\$7

Buttermilk Scone

Served with raspberry jam and whipped vanilla ricotta V

\$6

Items on our menu may be subject to change due to seasonal availability

V= Vegetarian GF= Gluten Free

We politely decline any substitutions.

Please inform your server of any dietary restrictions/allergies before ordering.

Executive Chef – Maria Aryan

Our menu proudly features products from the following local suppliers: Cartwheel Farms, Famous Fritz, Faraman Farms, Kootenay Meadows, Swan Valley Honey, Treasure Life Flour Mills, Lark Coffee Roasters, Kootenay Natural Meats, Yaqaan Nukiy Farms, Wloka Farms, Brittany's Flower Farm, Sunshine Valley Organics, Mountain Valley Mushrooms, Thistle Farm, Creston Valley Farmers Market

<u>Wine List</u>	<u>Glass</u>	<u>Bottle</u>
Whites	\$8.00	\$24.00
2020 Pinot Gris	\$8.00	\$24.00
2020 Ortega	\$8.00	\$24.00
2020 Kootenay Crush	\$8.00	\$24.00
2020 Autumn Tryst	\$8.00	\$24.00
Rose	\$9.00	\$24.00
2020 Pinot Noir Rose		
Reds	\$9.00	\$26.00
2019 Devil's Chair	\$9.00	\$26.00
2019 Marechal Foch		
Reserves	N/A	\$29.00
2019 Marechal Foch Reserve		
 <u>Skimmerhorn Sangria</u>		
Marechal Foch, house-made fruit bitters, local cherry and apple juice.	\$8.00	
 <u>Beer</u>		
Fernie Brewing Project 9 Pilsner	\$8.00	
Nelson Brewing Campout Summer Ale	\$8.00	
Bowen Island Artisan IPA	\$8.00	
 <u>Non-Alcoholic Beverages</u>		
Local Cherry or Apple Juice	\$4.50	
Lark Coffee – <i>Vineyard Blend</i> (decaf available)	\$6/\$13	
Granville Island Tea Company- <i>Single Estate Ceylon</i>	\$6	
Local Organic Mixed Mint Tea	\$4	
House-Made Soda	\$4	
(ask your server for this week's flavour)		
