

Our food is meant to be enjoyed family-style, so order multiple small plates (we advise 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.

<u>Bistro</u>		<u>Wine List</u>	<u>Glass</u>	<u>Bottle</u>
<b>Charcuterie and Cheese Board:</b> A selection of cured and smoked meats, local and house-made cheeses, pickles and grilled sourdough		<b>Whites</b>	\$6.50	\$23.00
2 meats and 2 cheeses	\$18	2018 Pinot Gris		
3 meats and 3 cheeses	\$24	2018 Ortega		
		2018 Gewurztraminer		
		2018 Kootenay Crush		
		2018 Autumn Tryst		
<b>Patatas Bravas</b>		<b>Rose</b>		
Tomato chili jam, roasted garlic aioli GF/V	\$8	2017 Pinot Noir Rose	\$7.50	\$24.00
<b>House-made Soft Feta</b>		<b>Reds</b>		
Marinated olives, sundried tomatoes, red fife pita V	\$10	2017 Pinot Noir	\$8.00	\$27.00
<b>Honey Glazed Parsnip Salad</b>		2016 Devil's Chair	\$7.50	\$24.00
Toasted oat farro, roasted carrots, baby greens GF/V	\$9	2017 Marechal Foch	\$7.50	\$24.00
<b>Cartwheel Farm White Asparagus</b>		<b>Reserves</b>		
Mushroom butter, spinach, labneh GF/V	\$10	2017 Pinot Noir Reserve		\$32.00
<b>Parisian Gnocchi Carbonara</b>		2017 Marechal Foch Reserve		\$29.00
Double smoked bacon, mountain grana, onsen egg	\$12	<b>Craft BC Beer</b>		
<b>Chilled Soba Noodle Salad</b>		Nelson Brewing Co. – Ale	\$6.50	
Baby bok choy, pickled carrots, mizuna, sweet pepper dressing V	\$12	Tree Brewing Co. – IPA	\$6.50	
<b>Crispy Chicken Schnitzel</b>		Fernie Brewing Co. – Pilsner	\$6.50	
Carrot couscous & apricot aioli	\$14	<b>Seasonal Sangria</b>		
<b>Pork Ragu</b>		2016 Devil's Chair with local cherry & apple juice and housemade bitters	\$7.50	\$35/ pitcher
Fried polenta, mountain grana, wilted spinach GF	\$14	<b>Sparkling Ortega Mimosa</b>		
<b>Dessert</b>		2018 Skimmerhorn Ortega with pure orange juice	\$6.50	\$30
<b>Pot de Crème</b>		<b>Non-Alcoholic Beverages</b>		
Dark chocolate custard, coffee syrup, cheesecake puree GF/V	\$9	Local Apple Juice	\$4	
<b>Linzer Torte</b>		Lark Coffee – <i>Vineyard Blend</i>	\$6/\$13	
German raspberry filled almond cake, chantilly cream V	\$9	Silk Road Tea - <i>Single Estate Ceylon</i>	\$6	
		Local Organic Peppermint Tea	\$6	
		House Made Soda –	\$4	
		Ask your server for the seasonal flavor		

Our menu proudly features products from the following local suppliers: Cartwheel Farms, Cookville Community Gardens, Famous Fritz, Faraman Farms, Kootenay Meadows, Egg Patch, Swan Valley Honey, Treasure Life Flour Mills, Lark Coffee Roasters, Kootenay Natural Meats, Yaqaan Nukiy Farms, Wloka Farms, Brittany's Flower Farm

V=Vegetarian GF= Gluten Free

We politely decline any substitutions. Please inform your server of any food restrictions/allergies before ordering.

Executive Chef – Maria Aryan