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| BistroCharcuterie and Cheese Board: Our selection of cured and smoked meats, local and house-made cheesesComes with house bread and pickles(*GF upon request)* 2 meats and 2 cheeses  3 meats and 3 cheeses Sweet Beet SaladPoached baby beets, mixed greens, honey orange vin, lemon ricotta *V/GF*Grilled Caesar SaladMini Romaine lettuce, double smoked bacon, roasted garlic caesar dressing Nostrala cheese *GF*Kohlrabi PaveCarmelized onion Labneh, French breakfast radish, bronze fennel *V/GF* Charred BroccoliCartwheel Farms sprouting broccoli, scallion ginger sauce *V/GF (vegan)*Sutcliffe Farm AsparagusFresh Asparagus, Porcini mushroom butter, Labneh, crispy Alpindon cheese *V/GF*Pearl Oyster Mushroomswith pan fried spinach Spätzle, lemon ricotta *V*Macedonian Style FetaHouse made soft and creamy Feta, charred Shishito peppers, sugar snap peas, basil and tomato oil, sour cherry balsamic *V/GF**-add bread $3.00* | $20$28$8$9.5$9$8.5$10$12$11.5 | K | **Crispy Pork Schnitzel**Crispy pork schnitzel, sweet pepper aioli **Parisian Gnocchi Carbonara**House-made pillowy Gnocchi, double smoked bacon, Onsen egg, Alpindon chee**se****Tostada “al Pastor”**succulent roast pork, polenta tostada, pickled peaches, chipotle aioli, salsa verde *GF***Desserts****Erdbeertorte**German strawberry cake with vanilla cheesecake filling *V***Pot de Crème** Dark chocolate custard, dulce de leche  *GF/V* \*Items on our menu may be subject to change due to seasonal availability\*V= Vegetarian GF= Gluten FreeWe 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, Yaqan Nukiy Farms, Wloka Farms, Brittany’s Flower Farm, Sunshine Valley Organics, Mountain Valley Mushrooms, Thistle Farm, Creston Valley Farmers Market** | $14$13.5$14.5$8$9 |

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| Wine List Whites2020 Pinot Gris 2020 Ortega2020 Kootenay Crush 2020 Autumn TrystRose 2020 Pinot Noir RoseReds 2019 Marechal Foch2019 Devil’s ChairReserves 2019 Marechal Foch Reserve Skimmerhorn SpritzFruit based cocktail made with SkimmerhornEau de Vie(Please ask server for seasonal flavour)Port- Style Fortified WineSPF17Skimmerhorn Port Style FochBeer Fernie Brewing Project 9 Pilsner Nelson Brewing Campout Summer Ale  Bowen Island Artisan IPANon-Alcoholic BeveragesLocal Apple JuiceLark Coffee – *Vineyard Blend**(decaf available)*Granville Island Tea Company- *Single Estate* *Ceylon*Local Organic Mixed Mint TeaHouse-Made Soda(ask your server for this week’s flavour)  | **Glass**$8.00$8.00$8.00$8.00$8.00$9.00$9.50N/AN/A$8.00$5.00$8.00$8.00$8.00$4.50$6/$13$6$4$4 | **Bottle**$24.00$24.00$24.00$24.00$24.00$24.00$26.00$26.00$29.00 |