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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 Blistered Shishito Peppers A classic Spanish tapa with smoked paprika aioli *V/GF*Yogurt Marinated Cucumbers Sweet Armenian cucumbers, Cucamelons, Orchard dressing *V/GF* Grilled Peach & Tomato SaladCoral Star peaches, Cherry tomatoes, whipped ricotta, chili honey *V/GF*Catalan CarrotsGrilled sweet orange and purple carrots with burnt honey and mustard glaze *V/GF*Patatas BravasPan fried Russet potatoes, tomato chili jam, roasted garlic aioli *V/GF*Shanghai Style NoodlesKnife cut noodles with house “XO” sauce and charred Caraflex cabbageRoasted CauliflowerCaramelized shallot Labneh, Harissa *V/GF* Macedonian Style FetaHouse made soft & creamy Feta, Bumblebee tomatoes, basil oil, sour cherry balsamic *V/GF*-*add bread for $3.00* | $20$28$7$6$8.5$8$9$9.5$10$12.5 | K | **Squash Risotto**Turban squash and roasted Pumpkin, creamy risotto, Alpindon & Nostrala cheese, sweet Italian peppers *V/GF***Crispy Pork Schnitzel**Panko crusted pan fried Schnitzel, sweet pepper aioli**Parisian Gnocchi**Pillowy house made gnocchi, sweet summer corn succotash *V***Moroccan Tagine**Kootenay Natural Meats Lamb, roasted plums, creamy chickpeas *GF***Desserts** **Tart Tatin** Zestar apples, burnt honey caramel,  German sugar puff *V***Pflaumenkuchen**German plum cake, Vampire plums, Streusel, crème anglaise *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** | $13$14$13.5$14$8.5$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 CiderSkimmerhorn Apple CiderSkimmerhorn Sparkling CiderSkimmerhorn SpritzFruit based cocktail made with SkimmerhornEau de Vie(Please ask server for seasonal flavour)Port- Style Fortified WineSPF17Skimmerhorn Port Style FochBeerWild North Brewing Lager (473mL) Fernie Brewing Project 9 Pilsner Nelson Brewing Campout Summer Ale Non-Alcoholic BeveragesLocal Apple or Cherry 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$9.50$9.50N/A$7.00N/A$8.00$5.00$10.50$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$18.00 |