

Tapas

Single \$6 / Trio \$15 / Dozen \$53

- Chorizo and Kale Stuffed Mushrooms
Spinach and Artichoke Empanadas (V)
Avjar (Croatian Roast Vegetable Dip) (VG)
(No crostini = gluten free)
Szechuan Beef Kebab (GF)
Thai Chicken Satay with Peanut Sauce (GF)
Roasted Red Pepper Hummus (GF/VG) with Naan (V)
Pecan Bacon Cheese Bites (GF)
Classic Shrimp Cocktail (GF)
Kimchi Cucumber Cups (GF/VG)
Roasted Corn on the Cob with Miso Butter and Bacon
(GF/Vegan option available)
Chili-Garlic Prawns (GF)
Birch and Boar Prosciutto and Melon Skewers (GF)

Boards

Charcuterie

Small \$25 / Large \$42

Dried cherry whiskey chorizo, sausage, wild boar salami, prosciutto, calabrese, featured local salumi, roasted pecans, smoked cheddar, assorted olives, pickled vegetables, bread and condiments.

Cheese

Small \$24 / Large \$40

Applewood smoked cheddar, Okanagan chevre, St. Benedictin bleu, plain lune brie, Irish porter cheddar, dried fruit, bread and Hixon Falls Crackers.

Mixed

Small \$22 / Large \$38

Irish porter cheddar, plain lune brie, applewood smoked cheddar, dried cherry whiskey chorizo and feature local salumi. Served with crostini and house-made pickled vegetables.

Seasonal Fruit and Vegetable

Small \$12 / Large \$15

Fresh fruit and vegetables served with spiced pecans and smoked cheddar. Fruit only add \$3

Soup and Salads

Daily Soup \$9

Please ask your server for today's house-made creation. Served with house-baked crostini.

Roasted Red Pepper and Tomato \$9

Spicy Pacific Seafood Chowder \$9

Classic Caesar \$10 / \$14

Romaine, croutons, parmesan, and house-made dressing.

Orchard Salad \$12 / \$16

Mixed greens topped with toasted almonds, strawberries, blueberries, grapes, apples, pumpkin seeds, dried cranberries and house-made herb vinaigrette. (VG/GF)

Roasted Root Vegetable Salad \$12 / \$16

Mixed vegetables, spiced pecans, apples, radishes, and Boursin cheese over fresh greens with balsamic Dijon vinaigrette and garnished with fresh pea shoots. (V/GF)

Watermelon Cucumber Salad \$16

With snap peas, feta, and pistachio topped with black-garlic vinaigrette. (V/GF) Add prosciutto \$4

Sandwiches

Served until 4pm

Creole Club Sandwich \$16

Roasted chicken, bacon, lettuce, tomato, and avocado on toasted sourdough bread with our signature spicy Cajun mayo.

West Coast Smoked Brisket Sandwich \$17

Montreal style smoked brisket tucked in between marble rye bread with aged cheddar and grainy mustard, served with house-made slaw and a side of pickles.

Roasted Vegetable with Avocado Baguette \$15

Roasted vegetables, avjar, hummus, avocado and sprouts served on a filoncini baguette. (VG)

Any sandwich with a soup or small salad \$22

Add Chicken \$5 / \$8 Add Prawns \$8 / \$10