

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>
Charcuterie and Cheese Board: A selection of cured and smoked meats, local and house-made cheeses, pickles and grilled sourdough 2 meats and 2 cheeses \$18 3 meats and 3 cheeses \$24	Whites 2018 Pinot Gris 2018 Ortega 2018 Gewurztraminer 2018 Kootenay Crush 2018 Autumn Tryst	\$6.50	\$23.00
Marinated Thai Style Cucumbers Cherry radishes, crunchy seeds, scallions \$8	Rose 2017 Pinot Noir Rose	\$7.50	\$24.00
Spinach Salad Double smoked bacon, soft boiled farm egg, Dijon vinaigrette GF \$6	Reds 2017 Pinot Noir \$8.00 2016 Devil's Chair \$7.50 2017 Marechal Foch \$7.50		\$27.00 \$24.00 \$24.00
Patatas Bravas Tomato chili jam, roasted garlic aioli GF/V \$8	Reserves 2017 Pinot Noir Reserve \$32.00 2017 Marechal Foch Reserve \$29.00		
House-made Soft Feta Marinated olives, oven roasted tomatoes, red fife pita V \$11	Craft BC Beer Nelson Brewing Co. – Ale \$6.50 Tree Brewing Co. – IPA \$6.50 Fernie Brewing Co. – Pilsner \$6.50		
Grilled Sutcliffe Farm Asparagus Herb labneh, potato chips GF/V \$10	Seasonal Sangria 2016 Devil's Chair with local cherry & apple juice and housemade bitters \$7.50		\$35/ pitcher
Brown Butter Hakuri Turnips Chickpea and sorrel tabbouleh V \$9	Sparkling Ortega Mimosa 2018 Skimmerhorn Ortega with pure orange juice \$6.50		\$30
Baby Bok Choi Walnut & mountain grana pesto, whipped ricotta GF/V \$10	Non-Alcoholic Beverages Local Apple Juice \$4 Lark Coffee – <i>Vineyard Blend</i> \$6/\$10/\$13 Silk Road Tea - <i>Single Estate Ceylon</i> \$6 Local Organic Elderberry Tea \$6 Local Organic Peppermint Tea \$6 House Made Soda – \$4 Ask your server for the seasonal flavor		
Crispy Pork Schnitzel With apricot aioli \$12			
Local Morel Mushrooms Parisian gnocchi carbonara, beurre noisette, alpendon cheese V \$13			
Shanghai Style Knife Cut Noodles Tender beef confit, crunchy tatsoi, ginger scallion sauce \$14			
Dessert			
Pot de Crème Dark chocolate custard, dulce de leche, chantilly cream GF/V \$9			
German Rhubarb Tart Vanilla sauce, strawberry puree, toasted almonds V \$9			

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, Yaqan 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