

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 \$6.50 \$23.00 2018 Ortega \$6.50 \$23.00 2018 Gewurztraminer \$6.50 \$23.00 2018 Kootenay Crush \$6.50 \$23.00 2018 Autumn Tryst \$6.50 \$23.00		
Patatas Bravas Pan fried Yukon gold potatoes, tomato chili jam, garlic aioli GF/V \$8	Rose 2018 Pinot Noir Rose \$7.50 \$24.00		
Grilled Peach Salad Glo Haven Peaches, shaved back bacon, baby greens, sweet onion vinaigrette GF \$8	Reds 2017 Pinot Noir \$8.00 \$27.00 2016 Devil's Chair \$7.50 \$24.00 2017 Marechal Foch \$7.50 \$24.00		
Feta Caprese Housemade soft feta, Bumblebee tomatoes, sunflower sprouts, basil oil, purslane GF/V \$11	Reserves 2017 Pinot Noir Reserve \$32.00 2017 Marechal Foch Reserve \$29.00		
Catalan Carrots Grilled sweet carrots, chive boursain, brown sugar mustard glaze, toasted sourdough V \$9	Craft BC Beer Trail Beer Refinery – Lager \$6.50 Fernie Brewing Co. – IPA \$6.50 Nelson Brewing Co. - Summer Ale \$6.50		
Crispy Pork Schnitzel With peach aioli \$12	Swan Valley Cider Uncarbonated, local apple cider \$5.50		
Haricot Vert Wloka Farms green beans, gribiche sauce, double smoked bacon, toasted oat farro GF \$9	Seasonal Sangria 2016 Devil's Chair with local cherry & apple juice and housemade bitters \$7.50 \$35/ pitcher		
Roasted Cauliflower Caramelized onion labneh, house harissa, toasted pepitas GF/V \$10	Sparkling Ortega Mimosa 2018 Skimmerhorn Ortega with pure orange juice \$6.50 \$30		
Moussaka Roasted eggplant, creamy bechamel, Kootenay Natural Meats Lamb, grilled shishito peppers \$13	Non-Alcoholic Beverages Local Apple Juice \$4 Local Cherry Juice \$4.50 Lark Coffee – <i>Vineyard Blend</i> \$6/\$10/\$13 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		
Sweet Corn Gnocchi Summer squash, carrot puree, alpondon cheese, paprika crema V \$12			
Confit Beef & Roasted Tomato Ragu With house-made orecchiette pasta \$14			
Dessert			
Pot de Crème Dark chocolate custard, dulce de leche, chantilly cream GF/V \$9			
Blueberry Cheesecake Toasted oat crumble GF/V \$9			
Westfalian Apple Tart Williams Pride Apples, flaky butter pastry, chantilly cream V \$8			

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, Yagan Nukiy Farms, Wloka Farms, Brittany's Flower Farm

V=Vegetarian GF=Gluten Free Executive Chef – Maria Aryan

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