



SOUPS

chef bernard's roasted carrot brie soup 9

fresh herb crème fraiche, fried carrot chip garnish, artisan bread
suggested pairing- chardonnay

westcoast seafood tomato chowder 10

chive oil, bacon buttermilk biscuit
suggested pairing- sauvignon blanc

SALADS

organic field lettuce salad 12

happy day's goats cheese, market tomatoes, vegetable garnish,
Ⓢ choice of dressing: roasted onion dijon; orange basil vinaigrette or weekly vinaigrette
suggested pairing- sparkling wine
add rosemary panini bread 2

chopped caesar salad 13

maple glazed double smoked bacon crisps, croutons, shaved parmigiano, roasted garlic dressing
suggested pairing- chenin blanc
Ⓢ add pan seared star anise salmon fillet or pesto prawns (4) or grilled chicken breast 6

TO START

turkey confit poutine 12

frites, village cheese curds, turkey pan gravy
suggested pairing- stanley park amber ale

sautéed pesto prawns 15

lemon basil aioli, tomatoes, tomato bruschetta, fried glass noodles
suggested pairing- chenin blanc

west coast steamed mussel pot 17

okanagan springs 1516 lager, fresh chives, julienne vegetables, tomatoes, potato rosemary baguette
suggested pairing- okanagan springs 1516 or pinot blanc

basil goats cheese risotto croquettes 14

Ⓢ tomato compote, lemon basil aioli, red onion jam
suggested pairing- red roof apple cider

NAAN FLATBREADS

Ⓢ bbq chicken & caramelized onions 14

roasted red peppers, quince preserve, fresh herbs, smoked cheddar & mozzarella cheese
suggested pairing- pinot noir

roasted pear, arugula & pinenut 14

fig jam, organic pears, okanagan goat's cheese, toasted pinenuts, lemon olive oil
suggested pairing- chardonnay

spiced lentil, quinoa falafel 15

white bean & basil hummus, happy day's goat feta, lettuce, organic tomato,
cucumber yogurt, red pepper emulsion, naan bread
suggested pairing- pinot noir or okanagan springs 1516 or reisling

B.C. ARTISAN CHARCUTERIE PLATTER

Ⓢ stonefruit chutney, house spiced walnuts, fennel spiced olives,
artisan bread, shallot crackers & seasonal fruit garnish
suggested pairing- sauvignon blanc or pinot noir
your choice of four items,

proteins

prosciutto
rosemary ham
smoked wild salmon pate
fraser valley duck confit rilette
white bean, basil hummus

bc artisan cheese menu

farm house lady jane- agassiz
juliette goat cheese camembert- salt spring island
rathrevor gruyere- qualicum
happy day's goat chevre- salmon arm
poplar grove tiger blue- naramata
farm house country morning- agassiz

add additional cheeses or proteins selection 6

Chef Bernard Casavant
Executive Chef

Ⓢ signature preserves available for retail

ENTREES

pan seared star anise infused wild salmon 28

sunchoke smashed potato, roasted red pepper emulsion, market vegetables, truffled potato chips
suggested pairing- chardonnay or red roof apple cider

chef bernard's mountain berry "T" crusted duck 29

shredded duck leg confit dried cranberry risotto, house preserved plum essence, market vegetables
suggested pairing- pinot noir or okanagan springs 1516

grilled eight ounce aaa alberta beef striploin 30

smoked cheddar potato pave, sautéed mushrooms, seasonal vegetables, red onion jam, red wine reduction
suggested pairing- stanley park amber ale or merlot

red wine braised shredded short rib rigatoni pasta 26

roasted mushrooms, shallots, cherry tomatoes, pan jus, peas, rosemary panini bread
suggested pairing- pinot noir

roasted quince glazed free range chicken breast 28

vanilla parsnip puree, apricot rosemary bread pudding, seasonal vegetables, cherry gastrique
suggested pairing-sauvignon blanc or pinot noir

3 course for \$39
wine & dine

selections of our comfort
food paired with
local bc wines

TO START

chef bernard's roasted carrot brie soup

fresh herb crème fraîche, fried carrot chip garnish, artisan bread

or

warm local beet salad

citrus fromage frais, basil vinaigrette, arugula, balsamic reduction

or

organic field lettuce greens

with weekly vinaigrette

ENTREES

shredded braised lamb shank pot pie

herbed polenta crust, carrots, parsnips, roasted cippolini onions, potato rosemary baguette

suggested pairing: pinot noir

or

apple butter glazed roasted pork loin

double smoked bacon hash, wilted winter greens, root vegetable, grilled apple

suggested pairing: pinot blanc

or

bc albacore tuna pan seared rare

citrus quinoa salad, market vegetables, ginger butter sauce, kale chips, sea salt

suggested pairing: gewürztraminer

DESSERT

chef bernard's warm flourless chocolate cake

callebaut chocolate sauce, vanilla bean ice cream, peach lavender puree

or

bite-sized sweet conclusions

hand-rolled chocolate truffles, sugar-crusted fruit jelly, macaroons

or

bc artisan cheese plate

your choice of one cheese; wild flower honey, stone fruit preserve, walnuts, fruit & nut crostini



SANDWICHES & BURGERS

all sandwiches & burgers are served with your choice of field lettuce salad, fries or soup
add caesar salad 2

add turkey confit poutine or yam frites & balsamic aioli 3

wild apple grilled chicken club 16

organic apple cider glazed chicken breast, applewood smoked cheddar, bacon, lettuce,
tomato, mayonnaise, whole grain bread

suggested pairing- chardonnay or red roof apple cider

grilled chicken, brie burger 15

chicken breast, lettuce, tomato,

 stonefruit chutney, portuguese bun

suggested pairing- sparkling wine or red roof apple cider

houseground grilled eight ounce aaa beef burger 15

lettuce, sliced tomato, red onions, mayonnaise, farmstead aged cheddar,

 crab apple rosemary ketchup, winfield bakery bun

suggested pairing- stanley park amber ale

Danny Capadouca
Restaurant Chef

Stephanie Schoales
Senior Chef de Partie