



BRUNCH STARTERS

OKANAGAN BEEF TENDERLOIN CARPACCIO | 15
 Little Creek baby arugula, truffle oil, Regianno cheese, caper berries

CHILLED BC OYSTERS  | 17
 six oysters on the half shell, red wine mignonette, fresh horseradish

DUNGENESS CRAB CAKES  | 16
 Vancouver Island crab, fennel, celery and apple slaw, sauce rémoulade

PACIFIC HALIBUT TEMPURA  | 11
 pomme allumette, cabbage remoulade, “mushy peas”

WEST COAST MUSSELS  | 14
 steamed in Chenin Blanc, shallots, garlic, butter, parsley, grilled crostini

LITTLE CREEK ORGANIC GREENS | 10
 toasted pumpkin seeds, cucumber, crisp carrot, sherry vinegar dressing

DAILY SOUP | 9
 seasonally inspired ingredients

NON-ALCOHOLIC BEVERAGES

STILL WATER | 5 375ml
 10 Thousand BC Glacier Still Water, BC

SPARKLING WATER | 7 750ml
 Eska, St. Mathieu, Quebec

FRUIT JUICES
 Orange | 3.5
 Harker’s Organic Apple | 3
 Cranberry | 3

BOYLAN BOTTLEWORKS SODA
 Root Beer 3.25 | 343ml
 Creme Vanilla 3.25 | 343ml
 Gingerale 3.25 | 343ml
 Orange 3.25 | 343ml

ESPRESSO - CHERRY HILL
 espresso 3.25
 americano 3.25
 cappuccino 3.95
 café latté 4.25

COFFEE - CHERRY HILL | 3
 French Roast

SPECIALTY TEA
 “T” LOOSE LEAVES | 3.25
 seasonal selections

BRUNCH MAIN COURSES

CLASSIC EGGS BENEDICT | 15

free run eggs, Sloping Hill ham, breakfast potatoes, toasted English muffin, sauce hollandaise

WEST COAST EGGS BENEDICT | 17

free run eggs, roesti potato, smoked salmon, wilted spinach, sauce hollandaise

FRITTATA | 15

wine cured chorizo, local potatoes, garden herbs, smoked cheddar

BC ALBACORE TUNA | 18

grilled rare, sundried black olive and organic quinoa salad, anchovy, lemon vinaigrette

suggested pairing: 2007 Pinot Noir

BRIOCHE FRENCH TOAST | 15

vanilla dipped house made brioche, Quebec maple syrup, fresh local blueberries

CORTES ISLAND CLAMS & LINGUINE VONGOLE | 15

steamed in Chenin Blanc, garlic, lemon, concassé of tomato, chillies, butter

CARMEN CREEK BISON | 23

grilled 6 oz flat iron steak, Suncatcher fava bean, grilled summer vegetables, salsa verde

suggested pairing: 2007 Cabernet Sauvignon


FARM TO TABLE SALAD | 16

ADD FREE RUN CHICKEN BREAST | 7

A selection of vegetables and greens from our local farms and our estate garden, new potatoes, toasted almonds, Happy Days goat cheese, citrus vinaigrette

WINERY CHEF | ROGER SLEIMAN

Please inform your server of any food related allergies and we will ensure your meal is prepared safely. A 15% gratuity will be added to parties of 8 or more.

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.