



## AFTERNOON MENU

OYSTERS ON THE HALF SHELL | 22  
fresh horseradish, mignonette, lemon

BISON TARTARE | 18  
cumin crisps, chive, beet, shallot, egg yolk

FARMERS' GREENS | 15  
rhubarb, pickled radish, puffed grains,  
whipped goat cheese  
ADD DUCK LEG CONFIT | 9

ALBACORE TUNA CEVICHE | 19  
ponzu, radish, turnip, cilantro, mint

DAILY FEATURE SOUP | 12

MOULES FRITES | 26  
mussels, white wine, parsley, shallots,  
toasted sourdough

MEDITERRANEAN BOWL | 24  
house falafel, couscous, pickled onion,  
hummus, tahini

ARTISAN CHARCUTERIE BOARD | 24  
cured meats, house made terrine, pickles, olives

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### SIDES

HOUSE MADE SOURDOUGH BREAD | 3  
TRUFFLE & PARMESAN FRIES | 10  
WARM MARINATED OLIVES | 11

## ARTISAN CHEESE

CLOTHBOUND CHEDDAR  
cow's milk, pasteurized, sharp, white cheddar  
wrapped in cloth, made using the traditional method  
*The Farmhouse, Agassiz, BC*

OKANAGAN SUN  
cow's milk, pasteurized, washed rind, silky aromatic  
*Upper Bench Cheese, Penticton BC*

BALUCHON  
cow's milk, unpasteurized, bloomy orange rind, fruity,  
nutty & creamy  
*Ile De Madelaine, Quebec*

CHEVRONNÉ  
goat's milk, pasteurized, authentic naturally-ripened,  
smooth with floral aroma  
*Fromagerie La Suisse Normande, Quebec*

DOUBLE CREAM BRIE  
cow's milk, pasteurized, creamy & buttery  
*Upper Bench Cheese, Penticton, BC*

KING COLE BLUE  
cow's milk, pasteurized, aromatic, creamy,  
intense blue cheese flavour  
*Upper Bench Cheese, Penticton, BC*

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3 FOR 26 | 4 FOR 34  
served with quince preserve, spiced nuts, lavosh