

Whole wheat farmers bread  
chickpea miso butter, sesame seeds  
½ Loaf | \$6 | Whole Loaf | \$12

Bone broth | \$5  
allium, Canadian olive oil

Grains | \$15  
chanterelles, raisins, pumpkin seeds, farmhouse cheese

Celeriac | \$14  
caramelized whey, hazel nut, apple

Beets | \$14  
cottage cheese, shallots, aged balsamic

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Potato | \$14  
fermented garlic, onion ash, n'duja

Dry age beef tartar | \$18  
allium, egg yolk, grilled bread

Samlon roe tartine | \$12  
labneh, dill, kohlrabi

Braised goat tartine | \$14  
pea shoots, cumin, aged cheddar

Late riser breakfast | \$15  
pancetta, two sunny side eggs, grilled bread

Dry age cheeseburger | \$20 | add fried egg \$2.5  
beet ketchup, mustard, chips

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Carrot Cake | \$10  
chantilly, thyme, walnuts

Farmhouse cheese | \$10  
wild mountain honey, bee pollen, house made jam & sourdough

Our mission is to cultivate a better relationship and system with organic produce, ethically raised animals and creative cuisine. We politely decline menu modifications. Please inform your server of any allergens or dietary restrictions.

Our Harvest Dinner | Let us cook for you  
entire table participation is required | \$45 per person  
Similkameen wine pairings | \$25 per person

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chanterelles, raisins, pumpkin seeds, farmhouse cheese

Celeriac | \$14  
caramelized whey, hazel nut, apple

Beets | \$14  
cottage cheese, shallots, Vancouver island aged balsamic

Carrots | \$15  
labneh, fermented chili, almond dukkha

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Dry age beef tartar | \$18  
allium, egg yolk, grilled bread

Goat sausage | \$28  
navy beans, summer savory, jus

Chicken | ½ \$30 | ¼ \$18  
butter milk, leek, daikon greens

Dry age Top Sirloin | \$34  
pea shoots, brown butter aioli

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Carrot Cake | \$10  
chantilly, thyme, walnuts

Yoghurt foam | \$9  
plum & apple sorbet, granola

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