

we are a gluten-free friendly establishment

BRUNCH

FEATURE DRINK

pitchfork caesar kootenay vale vodka, house caesar mix, candied bacon, olives, seasonal pickles
single 13 double 15

KOOTENAY BREAKFAST

breakfast sandwich egg, bacon, garlic aioli, tomato, lettuce
challa bun 10 sourdough biscuit 10 GF biscuit 13

avocado toast la ruelle bakery apricot & hazelnut toast, smoked cherry tomato, macedonia feta, fresh basil, pomegranate molasses 15
add egg 2 add bacon 4

breakfast poutine poached egg, smoked bacon, roasted potato, cheese curds, caramelized onion, citrus hollandaise, duck gravy 23

triple egg mushroom omelette kale, confit mushrooms, goat cheese, potatoes 23

gluten-free pumpkin waffles warm spice, house made yogurt, maple syrup, powdered sugar, preserved lemon, candied pecans 18
add candied bacon 22

farmer's breakfast three eggs any style, smoked bacon, venison pork breakfast sausage, pumpkin waffle, organic maple syrup, seasonal greens, roasted potato 30

EGGS BENNY

pitchfork benny soft poached eggs, roasted potatoes, fresh citrus hollandaise, house made buttermilk biscuit
classic smoked ham & asparagus 27
three mushroom & goat cheese 28
sockeye salmon & pesto hollandaise 28

FEATURE EGGS BENNY

bacon benny soft poached eggs, bacon, avocado, goat cheese, hollandaise, sourdough biscuit, crispy potatoes 28

APPETIZER

lemon salt fried calamari preserved lemon, curry aioli, cilantro, tequila smoked salmon garnish 18

pitchfork poutine fries, cheese curd with duck gravy or vegan miso gravy 18
add sautéed mushrooms 5

smoked duck wings demi-glace, cashew, cilantro 20

salt spring island mussels & clams garlic, shallot, dill, white wine, preserved lemon, baguette 20
add side of handcut fries 5

SIDE

house made ketchup 2
house made garlic aioli 2
grade A organic maple syrup 3
avocado rose 5
duck gravy 4
vegan miso gravy 3.5
side confit mushrooms 6
side salad 8
roasted potatoes 9
buttermilk biscuit 5
with jam 6