

we are a gluten-free friendly establishment

BRUNCH

BRUNCH FEATURE

pitchfork caesar vale vodka, house caesar mix, candied
bacon, pickled garlic scape, olives, 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, 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 jus 23

triple egg mushroom omelette kale, confit wild
mushrooms, brie, potatoes 23

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

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

EGGS BENNY

pitchfork benny soft poached eggs, house made
buttermilk muffin, fresh citrus hollandaise, roasted
potatoes

classic smoked ham & asparagus 27
three mushroom & brie 28
avocado & bacon 28

APPETIZER

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

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

smoked duck wings demi-glaze, cashew, cilantro 20

salt spring island mussels & clams garlic, shallot, dill,
white wine, preserved lemon, baguette 22
add side of handcut fries 5

SIDE

house made ketchup 2
garlic aioli 3
maple syrup 3
avocado rose 5
duck jus 4
vegan miso gravy 3.5
side salad 8
roasted potatoes 7
buttermilk biscuit 5
blueberry bourbon jam 3

