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)
<mark>lettuce</mark>						

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

add egg 2 add bacon

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

15

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

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 sockeye salmon & pesto hollandaise 28

FEATURE EGGS BENNY

benny & the jets soft poached eggs, cripsy avocado, bacon, hollandaise, sourdough biscuit, crispy potatoes 26

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

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

