



FARM-TO-TABLE BRUNCH

SELECTION OF DAILY PASTRIES

fresh-baked croissants, cinnamon rolls and scones, golden ears butter + fruit preserves 14.5

HOUSE-MADE GRANOLA

oats, almonds, pecans, raisins and lillooet honey, plain yogurt and mixed berries 12.5

SMOKED ROMA TOMATO SOUP

arancini with red leicester cheese, olive tapanade, chives and olive oil 15.5

WILD PRAWN COCKTAIL

house-prepared cocktail sauce *four pieces* 19.5 | *six pieces* 28.5

BEET + BUFFALO MOZZARELLA

pickled beets, poached pear, spiced pecans, belgian endive, raspberry vinaigrette 18.5

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FREE RANGE EGGS BENEDICT

fraser valley smoked organic pork loin, potato roesti and hollandaise 19.5

FREE RANGE EGGS HAIDA

cold smoked wild bc sockeye salmon, potato roesti and hollandaise 19.5

LEMON + RICOTTA PANCAKE

lemon mascarpone cream, strawberry compote, candied orange zest and maple syrup 18.5

FREE RANGE EGGS 'RANCHEROS'

fried eggs, corn tortilla and spiced tomato salsa, fresh herb and bean purée
avocado and cilantro 18.5

MERGUEZ SAUSAGE + EGGS 'IN PURGATORY'

house-made lamb sausage and spicy tomato sauce, two fried free range eggs
grilled sourdough and arugula 19.5

QUICHE FLORENTINE

spinach, pinenuts and gruyere cheese in savoury crust
pemberton green salad and heirloom tomatoes 19.5

WILD + CULTIVATED MUSHROOM PASTA

fresh house made bucatini with roasted mushrooms and goat cheese fonduta
herb gremolata and grano padano 26.5

CACHE CREEK FLAT IRON STEAK + EGGS (8oz)

grilled steak, two fried free range eggs, house-cut fries
tomatillo chimichurri with pemberton arugula and grana padano 36.5

TWO RIVER DRY-AGED BEEF BURGER

potato bun, tomatoes, lettuce, red leicester cheese, prosciutto
harissa mayo, house-cut fries 21.5

CROQUE MONSIEUR

baked sandwich of ham and emmental cheese, organic green salad or house-cut fries 19.5

accompagniments for the table

ONE EGG 3.5 ea SIDE AVOCADO 3.5 ROASTED MUSHROOMS 12.5

DESSERT + CHEESE

SIGNATURE HARMONY RIDGE BLACK FOREST CAKE

dark + white chocolate mousse with flourless chocolate cake
brandied cherries + chantilly cream 13.5

pentôte cabernet franc reserve appassimento, bc 13.5

BC CHERRIES + CHEESECAKE

vanilla cheesecake with toasted almond crust
almond tuile, fresh + macerated cherries 13.5

quails' gate late harvest optima (botrytis affected), bc, 2018 13.00

ARAXI CLASSIC LEMON TART

baked lemon curd in a sweet pastry crust, crème fraîche ice cream + candied lemon zest 12.5

elephant island framboise, bc 9.5

HOUSE-CHURNED ICE CREAM + SORBET

daily selection made with seasonal ingredients + garnishes 11.5

alvear '1927 solera, pedro ximenez', spain 15.5

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SELECTION OF CANADIAN ARTISANAL CHEESE

served with seasonal fruit compote, toasted nuts + sourdough crostini

selection of three 18.5 | selection of five 24.5

saltspring island juliette goat brie, bc - goat cheese in a camembert style, creamy and tangy

avonlea cheddar, p.e.i. - mellow flavoured cow cheese with mild acidity and grassy aroma

benedictin blue, quebec - well flavoured cow blue cheese with a smooth interior

tania sheeps milk, ontario - sheep's milk cheese with a semi firm, smooth and slightly crumbly texture

oka classique, quebec - washed rind cow's milk with a nutty aroma

SPIRIT-FREE BEVERAGES

FRESH PRESSED JUICE orange or grapefruit 5.5

PERFECT WAVE fresh grapefruit, lime, lavender, soda 7.5

RASPBERRY LEMONADE muddled raspberries, lemon, soda 8.5

COFFEE + TEA

THIERRY ESPRESSO BLEND

exclusively blended for thierry cafe in vancouver

espresso 4 americano 4 cappuccino 4.5 cafe latte 4.75

GARDEN FRESH TEAS FROM ASSAM

by saunam, 4th generation tea farmer and master blender 4.75

caffeinated organic cream of assam, organic pekoe kama, dorian grey

decaffeinated organic blood orange, mango rooibos, honeybush vanilla