

# All Day Menu

## **Chef's Daily Soup Creation \$9**

Made from Fresh Ingredients Weekly

## **Chaos Verde \$11/\$17**

Basil Lime Dressing, Marinated Tomatoes, Feta, Toasted Almonds, Local Mixed Greens, Avocado

**Add Chicken or Prawns \$8**

## **Roasted Beet Salad \$13**

Roasted Beets, Dill Crème Fraiche, Arugula, Goat Cheese, Candied Walnuts.

## **Bruschetta \$9**

White Balsamic Bruschetta, Arugula Walnut Pesto, Parmesan, Balsamic Reduction on Crostini.

## **Feature Appetizer \$12**

Changes Weekly, Please Ask Your Server

## **Wine Down \$34**

A local selection of cured & smoked charcuterie. Artisanal Cheeses

sourced from across The Okanagan Valley.

## ***Food + Wine Sampler \$20***

Sample five wines, four of them paired with culinary delights from our kitchen, please ask your server for today's selection of wines and culinary delights.