STARTERS

FRENCH ONION SOUP 15

Slow-caramelized onions, rich beef broth, sherry, toasted sourdough baguette, and melted Gruyère

SEARED HOKKAIDO SCALLOPS 27

Caramelized onion soubise, slab bacon, fennel slaw, hazelnut brown butter

WINTER GREEN SALAD 19

Mixed greens, frisée and arugula with roasted carrots and parsnips, farro, feta, sunflower and pumpkin seeds, dried cranberries, balsamic vinaigrette

HEARTY CAESAR SALAD 18

Crisp romaine, roasted Brussels sprouts, kale, pancetta, sourdough croutons, shaved Parmesan, Mantles' Caesar dressing

CRISPY CONFIT DUCK LEG 25

Lentils du Puy, caramelized shallot, frisée, and Dijon vinaigrette

COLD SMOKED BISON TARTARE 21

Bison loin, pickled shallot and cucumber, capers, grainy mustard, chives, confit egg yolk and house crostini

BURRATA 19

Creamy burrata, blood orange, toasted pistachios, basil, toasted sourdough and balsamic glaze

SHAREABLES

THE LITTLE BOARD 25

Enjoy an appetizer-sized version of either of our signature boards

MOUNTAIN BOARD 48

Curated shareable selection of local charcuterie from Vernon and artisanal cheeses accompanied by lavosh, toasted crostini and fig compote

FARMER'S BOARD 39

Featuring creamy burrata, pickled seasonal vegetables, grape tomatoes, compressed melon, red pepper hummus, carrots, olives, spiced seeds, candied pecans and crostini

LARGE PLATES

FORAGED MUSHROOM & TRUFFLE RISOTTO — 29

Forno-roasted wild mushrooms, chestnut purée, truffle oil, Parmesan and fine herbs

WHOLE CORNISH HEN FROM THE FORNO — 38

Olive oil mashed potatoes, charred broccolini, baby carrots, chicken and herb jus

DAILY FISH — MP

Olive oil mashed potatoes, fennel slaw, broccolini, caperberry and golden raisin butter

SEARED KUTERRA SALMON — 39

Pistachio-crusted salmon, creamed spinach, pearl couscous and lemon-dill gremolata

BEEF TENDERLOIN 6oz — 46

Confit garlic and celeriac purée, seasonal vegetables, crispy leeks and Bordelaise sauce

RACK OF LAMB — 48

Creamed spinach, olive oil mashed potatoes, seasonal vegetables and lamb demi-glace

THE GODFATHER BURGER — 28

6 oz premium beef patty, prosciutto, Gouda, sun-dried tomatoes, arugula and pumpkin seed pesto mayo, served on a brioche bun

Gluten-free bun $3.5

Substitute vegan patty upon request

FROM THE FORNO

Round traditional 12-inch crust or gluten-friendly 10-inch cauliflower crust

MARGHERITA 29

San Marzano tomato and basil sauce, mozzarella, pumpkin seed pesto, blistered cherry tomatoes

THE ORCHARD 29

Confit garlic cream sauce, compressed pear, crisp pancetta, arugula, double cream brie

THE MEAT LOVER 32

San Marzano tomato and basil sauce with mozzarella, pepperoni, pancetta, soppressata, jalapeños, roasted red onion

Substitute vegan cheese upon request

DESSERT

Desserts are crafted by our in-house pastry chef

HASKAP BERRY CHEESECAKE 15

Hibiscus shortbread crust, berry macédoine

Haskap berries sourced locally from Honeyberry Farm

WARM STICKY TOFFEE PUDDING 15

House-made bourbon caramel sauce, vanilla ice cream

CHOCOLATE CHERRY TART 16

Chocolate and cherry ganache tart, chocolate sauce and vanilla ice cream

Vegetarian

Gluten Friendly

Nut Friendly

Dairy Friendly