

Week of June 10th

Tartine (with bread)

Smoked Dill Butter 11

Cured Salmon 21

Whipped Cream Cheese, Crispy Capers, Red Onion

Blue Cheese 19

Warm Honey, Hazelnuts, Raisins

'Le Petit Aioli' 26

Pickled & Fresh Crudite, Tarragon Mayonnaise, Dates,

Soft Egg, Tinned Sardines, Potato Crisps

Add Cured Meat + 11

unoaked sauvignon blanc/muscat ottonel/rose

Smoked Beets 19

Herb Feta, Smoked Oyster Mayonnaise, Shallot, Herbs

unoaked pinot gris/rose

Asparagus 23

Fish Croquette, Shrimp Salad, Truffle Miso Vinaigrette

unoaked sauvignon blanc/muscat ottonel

Pork Loin Tonnato 23

Grilled & Chilled Pork Loin, Sweet Pickles, Pepperoncini,

Kalamata, Anchovy Aioli

unoaked chardonnay/montage

Potato Pave 23

Pork Tongue, Avocado Aioli, Caramelized Onions, Herb Salad

unoaked pinot gris

Farmers Sausage 37

Romesco, Seared Kohlrabi, Herb Salad

cabernet franc/montage

Flat Iron Steak 53

Truffle Pomme Puree, Nduja, Spinach, Roasted Radish,

Peppercorn Sauce

merlot/cabernet franc

Pork Ragu 36

Rigatoni, Pangrattato, Pecorino

montage/cabernet franc

Half Chicken 41

Faba Beans, Charred Scallion, Sofrito, Achiote Marinade

unoaked chardonnay/cabernet franc

Pacific Lingcod 41

Fennel Soubise, Chickpeas, Grilled Lily Spear

unoaked pinot gris/unoaked sauvignon blanc

Preserved Berries 13

Elderflower Cream, Pizzelle



Hillside proudly works directly with local suppliers such as Klippers Organics, What The Fungus, Localmotive, La Cucina, and an ever growing list of Okanagan & British Columbia Farmers.