

Week of June 24th

Tartine (with bread)

Smoked Dill Butter 11

Blue Cheese 19

*Warm Honey, Hazelnuts, Raisins*

Ham Hock Terrine 21

*Grainy Mustard, Pickles*

‘Le Petit Aioli’ 26

*Pickled & Fresh Crudite, Tarragon Mayonnaise, Dates,*

*Soft Egg, Tinned Sardines, Potato Crisps*

*Add Cured Meat + 11*

Grilled English Peas 19

*Whipped Ricotta, Green Oil, Mint, Caviar, Preserved Lemon*

unoaked sauvignon blanc/chef’s whites

Charred Apricots 15

*Goat Feta, Pasilla Pepper Honey, Kohlrabi Salad*

unoaked pinot gris/rosé

Asparagus 23

*Saffron Mayonnaise, Asparagus Veloute, Smoked Salmon*

unoaked sauvignon blanc/chef’s whites

Kale Caesar 23

*Sous Vide Egg, Pistachio Dukkah, Crispy Onion*

rosé

Pork Loin Tonnato 23

*Grilled & Chilled Pork Loin, Sweet Pickles, Pepperoncini,*

*Kalamata, Anchovy Aioli*

unoaked pinot gris/montage

Roasted Okanagan Potatoes 23

*Pork Tongue, Confit Garlic Aioli, Caramelized Onions, Herb*

*Salad*

chef’s whites

Flat Iron Steak 53

*Truffle Pomme Puree, Nduja, Blistered Scallion Onions,*

*Peppercorn Sauce*

cabernet franc/merlot

Pork Butt Ragù 36

*Rigatoni, Garlic Scape, Pangratto, Pecorino*

merlot/montage

Half Chicken 41

*Faba Beans, Charred Su Choy, Sofrito, Achiote Marinade*

chef’s whites/cabernet franc

Bratwurst Sausage 37

*Creamy Polenta, Romesco, Grilled Mustard Greens*

cabernet franc/montage

Market Fish 41

*Fennel Soubise, Chickpeas, Grilled Lettuce*

unoaked pinot gris/chef’s whites

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Seasonal Okanagan Fruit 13

*Elderflower Cream, Pizzelle*

Chocolate Marquise 15

*Grand Marnier Whip, Berry Compote, Chestnut*



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.