

Week of June 3rd

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, Saffron Aioli, 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

Farmers Sausage 37

Romesco, Seared Turnips & Tops, Herb Salad

cabernet franc/montage

Flat Iron Steak 53

Truffle Pomme Puree, Nduja, Spinach, Kohlrabi

Peppercorn Sauce

merlot/cabernet franc

Bolognese 36

Rigatoni, Pangrattato, Pecorino

montage/rose

Half Chicken 41

Faba Beans, Charred Scallion, Sofrito, Achiote Marinade

unoaked chardonnay/cabernet franc

Pacific Lingcod 41

Fennel Soubise, Chickpeas, Trout Roe, 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.