

Week of July 15th

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 Green Beans 19

Whipped Yoghurt, Green Oil, Mint, Caviar, Preserved Lemon
unoaked sauvignon blanc/chef’s whites

Kale Caesar 23

Sous Vide Egg, Pistachio Dukkah, Crispy Onion
unoaked pinot gris/rosé

Tomatoes & Stone Fruits 21

*Champagne Currants, Basil, Sourdough Crisps,
Lavender Gouda*
unoaked pinot gris

Pork Loin Tonnato 23

*Grilled & Chilled Pork Loin, Sweet Pickles, Pepperoncini,
Kalamata, Anchovy Aioli*
chef’s whites/unoaked pinot gris

Roasted Okanagan Potatoes 23

*Cured Pork, Curry Mayonnaise, Caramelized Onions
Herb Salad*
gewurztraminer/chef’s whites

Bison Sausage 44

Truffle Pomme Puree, Nduja, Radishes, Peppercorn Sauce
cabernet franc/merlot

Summer Squash Pasta 36

*Rigatoni, Zucchini, Snap Peas, Calabrian Pepper, Grilled Corn
Pangratto, Pecorino*
add: prawns 13
gewurztraminer/unoaked pinot gris

26oz Bone In Pork Chop 75

Lovage & White Wine Sauce, Fava Beans, Grilled Cabbage
chef’s whites/cabernet franc

Market Fish 41

Fennel Soubise, Chickpeas, Grilled Lettuce
unoaked pinot gris/chef’s whites

Seasonal Okanagan Fruit 13

Elderflower Cream, Pizzelle

Spiced Apple Crisp 15

Toasted Oats, Pecans, Grand Marnier Whip



Hillside is dedicated to furthering the discussion of okanagan cuisine and sustainability. We use local and British Columbian farms to curate our best representation of the Okanagan & Similkameen Valley.
thank you for helping us write this story.

“Never be afraid of cooking, as your ingredients will know
and they will misbehave...”
-Fergus Henderson