

Week of July 22nd

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 Feta, 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 Zucchini 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, Grilled Peppers, 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