

Week of:

Tartine (with bread)

Smoked Dill Butter 11

Cream Cheese & Blueberries 17

Rotating Cheese 19

Warm Honey, Hazelnuts, Raisins
add Salami +11

Mixed Pickles 11

Local Organic Produce, Tarragon Aioli

‘Le Petit Aioli’ 26

Pickled & Fresh Crudite, Saffron Mayonnaise, Dried Fruit,
Soft Egg, Tinned Sardines, Potato Crisps
Add Salami +11

Green Bean Almondine 19

Whipped Feta, Green Oil, Mint, Roasted Almond Vinaigrette,
Preserved Lemon
unoaked sauvignon blanc/chef’s whites

Brassica Caesar 23

Sous Vide Egg, Pumpkin Seed Dukkah, Crispy Onion,
Grana Padano
unoaked pinot gris/rosé

Tomatoes & Stone Fruits 21

Blackberries, Basil, Sourdough Crisps, Sardo Sheeps Cheese
unoaked pinot gris

Pork Tonnato 23

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

Roasted Zucchini 23

Fish Cake, Curry Mayonnaise, Caramelized Onions
Herb Salad
gewurztraminer/chef’s whites

Bison Sausage 44

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

Summer Squash Pasta 36

Rigatoni, Zucchini, Snap Peas, Roasted Red Pepper Puree,
Grilled Corn, Spinach, Pangratatto, Pecorino
add: prawns 13
gewurztraminer/unoaked pinot gris

Cote De Porc 71

Parlsey & Dijon Wine Cream Sauce, Demi, Broccoli, Swiss Chard
chef’s whites/cabernet franc

Market Fish 41

Fennel Soubise, Caviar, Chickpeas, Grilled Pole Beans
unoaked pinot gris/chef’s whites

Seasonal Okanagan Fruit 13

Honey Marscapone, 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