

Week of: Aug 12th

Grilled Sourdough
Smoked Dill Butter 11
Skyr & Blueberries 17

Mixed Pickles 11
Local Organic Produce, Garlic Aioli

Harrisa Roasted Carrots 21
Whipped Feta, Crushed Pistachio, Herbs
gewurztraminer/chef's whites

Mushroom Pate 23
Champagne Currants, Preserved Fruits, Crackers, Pickle Salad
chef's whites/cabernet franc

Pork Tonnato 23
Cured & Grilled Pork Loin, Sweet Pickled Beets, Kalamata, Anchovy Mayonnaise
unoaked pinot gris

Plums & Peaches 21
Whipped Roasted Eggplant, Blackberries, Blue Cheese, Bartlett Pear, Pearl Onions, Wilted Kale
rosé

Tomato Salad 21
Curry Mayonnaise, Croutons, Basil, Sardo Sheep Cheese, Preserved Lemon
add sardines 9
unoaked pinot gris/chef's whites

Summer Rigatoni 36
Roasted Corn, Mushroom, Zucchini, Butter Cream, Truffle, Pangrattato, Grand Padano
add beef cheek 15
gewurztraminer/unoaked pinot gris

Pan Seared Ling Cod 44
Chickpeas, Nectarines, Tomatoes, Achiote, Chicken Jus
chef's whites/montage

Pork & Garlic Scape Sausage 41
Red Nugget Potato, Roasted Radish, Peppercorn Demi Glace
cabernet franc/merlot

Seasonal Okanagan Fruit 13
Whipped Cream Cheese, Pizzelle

Spiced Apple Crisp 15
Spiced Whip Cream, Local Apples



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