

Week of:

Tartine (with bread)

Smoked Dill Butter 11

Skyr & Blueberries 17

Blue 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 Mayonaisse, Dried Fruit,
Soft Egg, Tinned Sardines, Potato Crisps
Add Salami +11

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, Muffalleta,
Kalamata, Anchovy Aioli

chef's whites/unoaked pinot gris

Roasted Carrots 21

Whipped Feta, Harissa, Crushed Pistachio, Dill

gewurztraminer/chef's whites

Rabbit 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 Cream Cheese, Pizzelle

Spiced Apple Crisp 15

Toasted Oats, Almonds, 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