

Lunch

Served until 2:30pm

Daily Specials

Soup of the Day

Chef's Daily Creation Cup \$8 Bowl \$10

Quiche of the Day

BC Free Range Eggs | House Salad or
Rice & Vegetables \$19

Special of the Day

Includes Soup, House Salad or Fries \$19

Classics

Hume Omelettes

All made with B.C. Free Range Eggs and
served with Grilled Tomato & Toast

Plain: \$17 Toppings: \$1½ each

Green Goddess: Kale | Nut Free Pesto | Feta
Green Onion | Mushrooms \$20

Heritage: Black Forest Ham | Bell Peppers
Onion | Mushrooms \$20

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar
Salad | Home-Cut Fries | Honey Mustard,
Plum, BBQ or House Tartar Sauce \$20

NBC Fish & Chips

Nelson Brewing Co. Ale Battered Halibut
House Salad | Fries | Lemon Caper Tartar
1 Piece \$24½ 2 Pieces \$30
Additional Piece of Halibut \$9

Homemade Borscht

Doukhobor Style Vegetarian Soup
Cabbage | Beets | Potato | Carrots | Dill
French Bread Cup \$10 Bowl \$12
Gluten Free with no bread (GF)

French Onion Soup

Gruyère Cheese | Caramelized Onions
Cognac | Toasted Baguette \$13

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Mushrooms
Garlic Cream | Crispy Sage | Walnuts \$18

Chicken Wings

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Korean Gochujang, Salt & Pepper \$19
+ Carrot & Celery Sticks \$3
+ Blue Cheese or Ranch Dip \$2
(GF) Except Honey Garlic & Teriyaki

Cauliflower "Wings"

Battered Cauliflower Florets
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,
Korean Gochujang, Salt & Pepper \$19
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$2

Grilled Salmon Salad

Marinated Wild BC Sockeye | Spring Mix
Cucumber | Cranberries | Goat Cheese
Pumpkin Seeds | Tomatoes
Carrots | Sunflower Sprouts
Blueberry Rosemary Vinaigrette \$24

Caesar Salad

Crisp Romaine | House Made Croutons
Parmesan | Hume's Dressing \$19

Beet Salad

Rosemary Marinated Beets | Mixed Greens
Whipped Feta | Pistachio Dukkah | Spiced
Chickpeas | Apple Cider Gastrique | Lemon Oil \$21

Short Rib Tacos

Slow Braised Beef Short Rib | Feta
Pickled Red Cabbage | Salsa Verde
Pico de Gallo | Chipotle Aioli | Cilantro \$19
Try it Vegetarian with Crispy Artichokes

Spicy Ahi Bites

Ahi Tuna Salad | Crispy Seared Rice Cakes
Avocado | Jalapeno | Sweet Chili Soy
Seaweed Caviar \$21

Szechuan Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onion
Peanuts | Sweet Soy Lime | Wasabi Mango
Romaine Lettuce Cups \$21½
Try Vegetarian with Crispy Tofu
Vegan with Tofu and no Wasabi Mango
(GF) with no Wontons

Nachos

Tomatoes | Onions | Olives | Jalapeños
Refried Beans | 3 Cheese Blend | Sour Cream
Salsa | Home-Cooked Corn Tortillas \$26
Add Guacamole \$3½ Chicken or Beef \$4

Poutine

House-Cut Fries | Quebecois Curds
Hume's Own Gravy \$14 Sub Yam Fries \$2
Shiitake Miso Gravy \$11½

Salads

Halloumi Greek Salad

Seared Halloumi | Bell Peppers | Grape Tomatoes
Fennel | Cucumber | Crumbled Feta | Red Onions
Kalamatas | Dijon Red Wine Vinaigrette \$21

New York Strip Salad

8 oz AAA Butcher Block Striploin | Mixed Greens
Roasted Cherry Tomatoes | Shredded Beets & Carrots
Toasted Sunflower Seeds | Sprouts | Shaved Pecorino
Salsa Verde | Tahini Vinaigrette \$26½

+ Grilled Chicken Breast or
Wild Salmon Filet \$10

*Groups of 8 or more will be subject to an automatic gratuity of 18%.

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Burgers & Sandwiches

Your choice of House-Cut Fries, Daily Soup or Tossed Salad | Try 2 for \$3
Add Garlic Aioli or Gravy \$2 | Sub Caesar, Sweet Potato Fries or Potato Wedges \$2
Sub Poutine \$5 | Gluten Free Bun or Lettuce Bun \$2

*All Burgers are topped with Spring Mix, Tomato, Pickle and Red Onion

Heritage Burger

100% Canadian Angus Beef
Local Organic Sesame Brioche Bun \$21
Try a Hume-mongous Burger loaded \$26
Additional Toppings \$1½ each

The Seoulmate

Our Burger Month Submission | Beef Patty
Gochujang Pork Belly | Fior Di Latte
Charred Scallion & Jalapeño Aioli
Local Organic Brioche Bun \$23

Dublin Burger

Caramelized Onions | Prosciutto | Garlic Aioli
Guinness Infused Cheddar | Pretzel Bun \$23

Kootenay Veggie Burger

Brown Rice, Mushroom, Cheese, Flax Seed
& Oat Patty | Smashed Avocado \$23
+ Mushrooms & Swiss Cheese \$3

Salmon Filet Burger

Wild BC Sockeye | Lemon Caper Tartar \$23

Chicken, Brie & Fig Sandwich

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Cinnamon Bourbon Apples
Spring Mix | Roasted Garlic Aioli
Organic Brioche Bun \$23

Crispy Artichoke Sandwich

Smashed Avocado | Eggplant 'Bacon'
Seared Halloumi | Coleslaw | Jalapeños
Chipotle Aioli | Ciabatta Bun \$20

Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese
Banana Peppers | Tomato | Cucumber | Carrots
Beets | Pickled Red Cabbage | Spring Mix
Baba Ganoush | Garlic Tourn Sauce \$21
Vegan with no Halloumi & Tourn Sauce

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix
Cheddar | Tomato | Triple Decker \$21

The Baron

Slow Roasted Beef | Au Jus | Ciabatta Bun \$20
*Try it Philly Cheese Steak Style with
Bell Peppers, Onions & Swiss Cheese \$3*

New York Steak Sandwich

8oz AAA Butcher Block Beef Striploin
Garlic Toast | Onion Ring Garnish \$27
Add Mushrooms \$2

Pastas & Bowls

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Kimchi Pickled Carrot
Mango | Green Onions | Avocado
Pickled Ginger | Wonton Crisps
Edamame | Quinoa \$26
*Hold the Wonton Crisps for Gluten-Free (GF)
Try it Vegan with Crispy Tofu V*

The Stir-Fry

Ginger & Soy Marinated Eggplant | Bok Choy
Green Beans | Mushrooms | Carrots | Edamame
Peanuts | Thai Basil | Szechuan Sauce
Sesame Seeds | Rice Noodles or Quinoa \$23
Add Beef, Chicken or Pork Belly \$4 Add Tofu \$3

Mushroom Ravioli

Portobello & Crimini Mushroom Medallions
Creamy Sundried Tomato Sauce | Garlic Toast \$22
Add Chicken \$4 Starter Caesar or House Salad \$7



GST Not Included.

Vegetarian Vegan Gluten-Free Oceanwise