

Dinner

HUME HOTEL · 422 VERNON ST · NELSON, BC



STARTERS

SHORT RIB TACOS 19½

Slow-braised beef short rib, feta, pickled red cabbage, salsa verde, pico de gallo, chipotle aioli, cilantro

V Crispy artichokes option

SPICY AHI BITES **GF** 22

Ahi tuna salad, crispy seared rice cakes, avocado, jalapeño, sweet chili soy, seaweed caviar

BLACK TRUFFLE SACCHETTI **V** 18

Parmesan and truffle-filled pasta, garlic cream, crispy sage, walnuts, mushrooms

SZECHUAN LETTUCE WRAPS 22

Marinated chicken, wonton crisps, onion, peanuts, sweet soy lime, wasabi mango, romaine lettuce cups

GF Without wontons

V Vegetarian with crispy tofu

Vegan with tofu and no wasabi mango

STEAMED MUSSELS 22

PEI mussels, sambal cream, herbs, grilled focaccia

GF Without focaccia

CHICKEN QUESADILLA 18

Adobo-marinated pulled chicken, sautéed peppers + onions, cilantro, three cheese blend, salsa verde, sour cream, pico de gallo

Add house cut fries or house salad **3**

CHICKEN WINGS • 1 LB 19

Hot, teriyaki, BBQ, honey garlic, dry Cajun, Korean gochujang or salt + pepper

Carrot + celery sticks **3**

Blue Cheese or Ranch dip **2**

GF Except honey garlic, teriyaki + Korean

CAULIFLOWER "WINGS" **V** 19

Battered florets, sesame seeds

Hot, teriyaki, BBQ, honey garlic, dry Cajun, Korean gochujang or salt + pepper

Carrot + celery sticks **3**

Blue Cheese or Ranch dip **2**

NACHOS **V GF** 26

Tomatoes, onions, olives, jalapeños, refried beans, 3 cheese blend, sour cream salsa, house-cooked corn tortillas

Guacamole **4**

Chicken or Beef **4**

POUTINE 14

House-cut fries, Québécois curds, Hume's own gravy

Substitute yam fries **2**

Vegan shiitake miso gravy **1½**

Vegan cheese **2**

SOUPS & SALADS

SOUP OF THE DAY Cup 8 Bowl 10

HOMEMADE BORSCHT **V** Cup 10 Bowl 12

Doukhorbor style vegetarian soup, cabbage, beets, potato, carrots, dill, French bread

GF Without bread

FRENCH ONION SOUP 13

Gruyère, caramelized onions, Cognac, toasted baguette

GRILLED SALMON SALAD **GF** 24

Marinated wild BC sockeye, spring mix, cucumber, cranberries, goat cheese, pumpkin seeds, tomatoes, carrots, sunflower sprouts, blueberry rosemary vinaigrette

CAESAR SALAD **V** 19

Crisp romaine, crunchy croutons, parmesan, Hume's own garlic dressing

BEET SALAD **V GF** 22

Rosemary marinated beets, mixed greens, whipped + crumbled feta, candied spiced walnuts, crispy chickpeas, apple cider gastrique, lemon oil

HALLOUMI GREEK SALAD **V GF** 22

Seared halloumi, bell peppers, grape tomatoes, fennel, cucumber, crumbled feta, red onions, Kalamata olives, Dijon red wine vinaigrette

NEW YORK STRIP SALAD **GF** 27

AAA striploin, mixed greens, roasted cherry tomatoes, shredded beets + carrots, toasted sunflower seeds, sprouts, shaved pecorino, chimichurri, tahini vinaigrette

EXTRAS

Grilled chicken breast or salmon filet **10**

Garlic prawn skewer **12**

BURGERS & SANDWICHES

Served with your choice of house-cut fries, daily soup or tossed salad. Try two sides for **3**.

HERITAGE BURGER 22

100% Canadian Angus beef, spring mix, tomato, pickle, onion, local organic sesame brioche

Try a Hume-mongous Burger loaded **27**

Additional Toppings **2** each

THE SEOULMATE 24

Our *Burger Month* submission, Canadian Angus beef patty, gochujang pork belly, fior di latte, spring mix, pickle, onion, charred scallion + jalapeño aioli, local organic sesame brioche

DUBLIN BURGER 24

Caramelized onions, prosciutto, garlic aioli, Guinness-infused cheddar, spring mix, tomato, pickle, onion, pretzel bun

KOOTENAY VEGGIE BURGER **V** 23

Brown rice, mushroom, cheese, flaxseed + oat patty, mashed avocado, spring mix, tomato, pickle, onion, local organic sesame brioche

Mushrooms + swiss cheese **3**

SALMON FILET BURGER 23

Wild BC sockeye, spring mix, tomato, pickle, onion, lemon caper tartar

CHICKEN, BRIE & FIG SANDWICH 23

Grilled chicken breast, double cream brie, fig jam, cinnamon bourbon apples, spring mix, roasted garlic aioli, local organic brioche

SUBSTITUTIONS/EXTRAS

Gravy	2	Sweet potato fries	2½	Gluten-free bun	2
Garlic aioli	2	Potato wedges	2½	Lettuce 'bun'	2
Caesar salad	3	Poutine	6		

GF GLUTEN FREE **V** VEGETARIAN

GST NOT INCLUDED • GROUPS OF 8 OR MORE MAY BE SUBJECT TO AN AUTOMATIC GRATUITY OF 18%+

Dinner

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CLASSICS

NBC FISH + CHIPS 1 piece **24½**
2 pieces **30**

Local Nelson Brewing Company ale battered halibut, house salad, fries, lemon caper tartar sauce
Additional piece of halibut **9**

CHICKEN STRIPS **20**
Lightly breaded chicken tenders, Caesar salad, house-cut fries, honey mustard, plum, BBQ or house tartar sauce

PASTAS & BOWLS

SEAFOOD LINGUINE **31**
Wild BC salmon, halibut, prawns, PEI mussels, crimini mushrooms, spicy sambal cream, garlic toast
Starter Caesar or house salad **7**
GF Substitute corn penne pasta **3**

CHICKEN + JALAPEÑO RAVIOLI **28**
Ricotta stuffed pasta, double-smoked bacon, parmesan cream, garlic toast
Add starter Caesar or house salad **7**

MISO MUSHROOM CARBONARA V **25**
Marinated shiitake and king mushrooms, linguine noodles, white miso, chives, walnut parmesan, tofu 'bacon'
Add grilled chicken breast or salmon filet **10**
Starter Caesar or house salad **7**
GF Substitute corn penne pasta **3**

AHI TUNA POKE BOWL **26**
Marinated ahi tuna, kimchi, pickled carrot, mango, green onion, avocado, pickled ginger, wonton crisps, edamame beans, quinoa
GF Without wonton crisps
V Vegan with crispy tofu

THE STIR-FRY V **23**
Ginger and soy marinated eggplant, bok choy, green beans, mushrooms, carrots, edamame, peanuts, Thai basil, Szechuan sauce, sesame seeds, rice noodles or quinoa
Add beef, chicken or pork belly **4**
Add tofu **3**

SPAGHETTI BOLOGNESE **19**
Made famous by our Italian feasts, garlic toast
Add two meatballs **4½**
GF Substitute corn penne pasta **3**

SPECIALTY PLATES

Available 5:00-9:30pm

Add a starter Caesar, house salad or cup of daily soup **7**

EGGPLANT PARMIGIANO V **28**
Fior di latte, tomato + basil sauce, quinoa, pumpkin seed + red pepper purée, fennel slaw, seasonal vegetables

STEELHEAD **36**
Pan-seared, ricotta + chive dumplings, wild mushrooms, pickled shiitakes, cauliflower & lemon beurre blanc, kombu puffed wild rice, seasonal vegetables

LAMB SIRLOIN GF **37**
Crushed lemon + garlic potatoes, smoky red pepper purée, mint chimichurri, toasted pumpkin seed crumble, seasonal vegetables

BEEF SHORT RIB GF **38**
Red wine-braised, pommes purée, pickled mustard seeds, chimichurri, carrot chips, seasonal vegetables

CHICKEN CORDON BLEU **38**
Stuffed + breaded chicken breast, Swiss cheese, prosciutto, roasted mushroom sauce, pommes purée, seasonal vegetables

LIVER & ONIONS **27**
Sautéed onions, bacon, pommes purée, seasonal vegetables, Hume gravy
GF Without gravy

STEAK FRITES GF **8oz 35**
Canadian reserve Angus beef striploin, lemon garlic parmesan house-cut fries, peppercorn sauce

THE RIBEYE GF **12oz 55**
Canadian AAA beef, caramelized onion soubise, broccolini, crushed lemon + garlic potatoes, port wine jus

NEW YORK STRIP GF **10oz 46 12oz 55**
Canadian reserve Angus beef striploin, broccolini, caramelized onion soubise, crushed lemon + garlic potatoes, port wine jus

FILET MIGNON GF **6oz 52**
Certified Angus beef tenderloin, caramelized onion soubise, broccolini, crushed lemon + garlic potatoes, morel butter, port wine jus

STEAK & PRAWNS GF **10oz 58**
Canadian reserve Angus beef striploin, garlic prawn skewer, broccolini, caramelized onion soubise, crushed lemon + garlic potatoes, port wine jus

ADD TO ANY STEAK

Garlic prawn skewer **12**
Chimichurri **4**
Peppercorn sauce **5**
Sautéed wild mushrooms **6**

Prime Rib

Served Friday, Saturday and Sunday
5:00 to 9:30pm

Oven-roasted and served with Yorkshire pudding, pommes purée, gravy and seasonal vegetables

10oz petite **49** 12oz heritage **56**
Add starter Caesar, house salad or cup of daily soup **7**