

Lunch

SERVED UNTIL 2:00 PM

HUME HOTEL · 422 VERNON ST · NELSON, BC



DAILY SPECIALS

SOUP OF THE DAY

Cup 8 Bowl 10

QUICHE OF THE DAY 20

BC free-range eggs, house salad or rice and vegetables

SPECIAL OF THE DAY 20

Includes soup, house salad or fries

CLASSICS

OMELETTES

All made with B.C. free range eggs and served with grilled tomato and toast

Plain 18

Toppings 1½ each

Green Goddess 20

Kale, nut free pesto, feta, green onion, mushrooms

Heritage 20

Black Forest ham, bell peppers, onion, mushrooms

CHICKEN STRIPS 20

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

NBC FISH & CHIPS

1 pc 24½ 2 pc 30

Local Nelson Brewing Co. ale battered halibut, house salad, fries, lemon caper tartar

Additional piece of halibut 9

SOUPS & STARTERS

HOMEMADE BORSCHT V Cup 10 Bowl 12

Doukhobor-style, cabbage, beets, potato, carrots, dill, French bread

GF Without bread

FRENCH ONION SOUP 13

Gruyère, caramelized onions, Cognac, baguette

BLACK TRUFFLE SACCHETTI 18

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

CHICKEN WINGS 19

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

Blue Cheese or Ranch dip 2 Carrot + celery sticks 3

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

Blue Cheese or Ranch dip 2 Carrot + celery sticks 3

SPICY AHI BITES GF 22

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

SALADS

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

SHORT RIB TACOS 19½

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

V Substitute crispy artichokes

CHICKEN QUESADILLA 18

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

Add house-cut fries or house salad 3

SZECHUAN LETTUCE WRAPS 22

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

V Substitute crispy tofu

V Vegan with tofu and no wasabi mango

GF Without wontons

NACHOS V GF 26

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

Add 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

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

GF GLUTEN FREE **V** VEGETARIAN

GST NOT INCLUDED · GROUPS OF 8 OR MORE WILL BE SUBJECT TO AN AUTOMATIC GRATUITY OF 18%

Lunch

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BURGERS & SANDWICHES

Your choice of house-cut fries,
daily soup or tossed salad
Try two for 3

Gravy 2

Garlic aioli 2

Sweet potato fries 2½

Potato wedges 2½

Substitute Caesar 3

Substitute poutine 6

Gluten-free bun or lettuce 'bun' 2

HERITAGE BURGER 22

100% Canadian Angus beef, spring mix, tomato, pickle, onion, local organic sesame brioche bun
Try a Hume-mongous Burger loaded 27
Additional Toppings 2 each

THE SEOULMATE 24

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

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 bun
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 sesame brioche bun

CRISPY ARTICHOKE SANDWICH V 21

Smashed avocado, eggplant 'bacon', halloumi, romaine, pickled red cabbage, jalapeños, chipotle aioli, ciabatta bun

FALAFEL WRAP V 22

Falafel balls, grilled halloumi cheese, banana peppers, tomato, cucumber, carrots, beets, pickled red cabbage, spring mix, baba ganoush, garlic toum sauce
V Without halloumi and toum sauce

SILVER KING CLUBHOUSE 22

Roasted turkey, bacon, spring mix, cheddar, tomato, triple-decker

THE BARON 21

Slow roasted beef, au jus, ciabatta bun
Try it Philly cheese steak style with bell peppers, onions and Swiss cheese 3

NEW YORK STEAK SANDWICH 28

8oz AAA beef striploin, garlic toast, onion rings
Mushrooms 3

PASTA & BOWLS

AHI TUNA POKE BOWL 26

Marinated Ahi tuna, kimchi, pickled carrot, mango, green onions, avocado, pickled ginger, wonton crisps, edamame, quinoa
GF Gluten-free 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

CHICKEN + JALAPEÑO RAVIOLI 28

Ricotta stuffed pasta, double-smoked bacon, parmesan cream, garlic toast