

Lunch

Served until 2:30pm

Daily Specials

Soup of the Day

Chef's Daily Creation Cup \$7 Bowl \$9

Quiche of the Day

BC Free Range Eggs | Tossed Salad or Rice & Vegetables \$18

Special of the Day

Changes Daily \$18

Hume Specialties

Hume Omelettes

Plain Omelette \$15 Toppings: \$1½ each or Choose Your Favorite: Green Goddess or Heritage | B.C. Free Range Eggs Grilled Tomato | Toast | Preserves \$18

General Store Cabbage Rolls

Ground Beef & Rice | Tomato Sauce Cheese | House Salad | Garlic Toast \$20

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad | Home-Cut Fries | Honey Mustard, Plum, BBQ or House Tartar Sauce \$18

NBC Fish & Chips

Nelson Brewing Co. Ale Battered Halibut House Salad | Fries | Lemon Caper Tartar 1 Piece \$24 2 Pieces \$29
Additional Piece of Halibut \$9

Soups & Starters

Homemade Borscht

Doukhorob Style Vegetarian Soup Cabbage | Beets | Potato | Carrots | Dill French Bread Cup \$10 Bowl \$12

French Onion Soup

Gruyère Cheese | Caramelized Onions Cognac | Toasted Baguette \$12

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Mushrooms Garlic Cream | Crispy Sage | Walnuts \$17

Chicken Wings

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun Thai Sweet Chili, Salt & Pepper \$17½
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$2

Cauliflower "Wings"

Battered Cauliflower Florets Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun, Thai Sweet Chili, Salt & Pepper \$17½
Add Blue Cheese or Ranch Dip \$2

Short Rib Tacos

Slow Braised Beef Short Rib | Feta Shaved Cabbage | Pickled Avocado Pico de Gallo | Cilantro | Chipotle Aioli \$18
Try it Vegetarian with Crispy Artichokes

Spicy Ahi Bites

Ahi Tuna Salad | Crispy Seared Rice Cakes Avocado | Jalapeño | Sweet Chili Soy Seaweed Caviar \$20

Chili Lime Brussels Sprouts

Roasted & Fried | Honey | Sambal Olek Lime | Himalayan Salt \$17

Nachos

Tomatoes | Onions | Olives | Refried Beans Jalapeños | Three Cheese Blend | Sour Cream Salsa | Home-Cooked Corn Tortillas \$25
Add Guacamole \$3½ Add Extra Cheese \$3
Add Chicken or Ground Beef \$4

Szechuan Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onion Peanuts | Sweet Soy Lime | Wasabi Mango \$19
Try Vegetarian with Crispy Tofu
Vegan with Tofu and no Wasabi Mango
Gluten Free with no Wontons

Poutine

House-Cut Fries | Quebecois Curds Hume's Own Gravy \$14 Sub Yam Fries \$2
Shiitake Miso Gravy \$1½

Salads

Grilled Salmon Salad

Wild BC Salmon | Spring Mix | Tomatoes Cranberries | Goat Cheese | Pumpkin Seeds Blueberry Rosemary Vinaigrette \$20

New York Strip Salad

8 oz Certified Angus Beef | Spring Mix | Beets Carrots | Toasted Sunflower Seeds | Sprouts Cucumber | Tomatoes | Tahini Vinaigrette \$25

Beet Salad

Rosemary Infused Roasted Beets | Spring Mix Goat Cheese | Candied Pecans | Walnut Oil Balsamic Reduction \$19

Halloumi Greek Salad

Bell Peppers | Grape Tomatoes | Fennel Cucumber | Crumbled Feta | Red Onions Kalamatas | Seared Halloumi Dijon Red Wine Vinaigrette \$18

Caesar Salad

Crisp Romaine | House Made Croutons Shaved Parmesan | Hume's Dressing \$18

+ Chicken Breast, Salmon Filet or Prawn Skewer \$10

*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 2 for \$3

Add Gravy \$2 | Sub Caesar, Sweet Potato Fries or Potato Wedges \$2

Sub Poutine \$4 | Gluten Free Bun or Lettuce Bun \$2

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

100 Mile Burger

Hormone-Free Creston Grass Fed Beef
Local Organic Sesame Brioche Bun \$20
Additional Toppings \$1½ each

Farmhouse Burger

Hormone-Free Creston Grass Fed Beef
Back Bacon | Smoked Applewood Cheddar
Garlic Aioli | Onion Ring Garnish \$22

Dublin Burger

100 Mile Beef | Guinness Infused Cheddar
Prosciutto | Caramelized Onions
Garlic Aioli | Pretzel Bun \$22

Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms
Organic Brioche Bun \$24 Extra Patty \$8

Salmon Filet Burger

Wild BC Sockeye | Lemon Caper Tartar \$21

Kootenay Veggie Burger

Brown Rice, Mushroom, Cheese, Flax Seed
& Oat Patty | Smashed Avocado \$21
+ Mushrooms & Swiss Cheese \$3

Chicken, Brie & Fig Sandwich

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Bourbon Apples | Spring Mix
Garlic Aioli | Organic Brioche Bun \$21

Crispy Artichoke Sandwich

Smashed Avocado | Eggplant Bacon
Seared Halloumi | Coleslaw | Jalapeños
Chipotle Aioli | Ciabatta Bun \$19

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Ring Garnish \$25 Add Mushrooms \$2

Falafel Wrap

Falafel Balls | Grilled Halloumi | Cucumber
Pickled Onions | Tomato | Beets | Carrots
Spring Mix | Banana Peppers | Hummus
Black Garlic Tzatziki | Flour Tortilla \$19

Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut
German Dill Mustard | Warm Pretzel Bun \$19


The Baron

Slow Roasted Beef | Au Jus | Ciabatta Bun \$19
Try it Philly Cheese Steak Style with
Bell Peppers, Onions & Swiss Cheese \$3

Silver King Clubhouse



BC Free-Range Turkey | Bacon | Cheddar
Spring Mix | Tomato | Triple Decker \$19

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$18
Try it Vegetarian with Beans Instead 

Pastas & Bowls

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Mango | Carrot Ribbons
Green Onions | Avocado | Pickled Ginger
Wonton Crisps | Edamame | Quinoa \$24
Hold the Wonton Crisps for Gluten-Free 
Try it Vegan with Crispy Tofu 

Barrister's Bowl

Wild BC Salmon or Crispy Tofu | Cabbage
Carrots | Peppers | Daikon Sprouts | Sesame Seeds
Quinoa | Ginger Soy Dressing \$20

Mushroom Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomato Sauce | Garlic Toast \$21
Add Starter Caesar or House Salad \$7

Sesame Ginger Stir-Fry

Broccoli | Cauliflower | Cabbage | Carrots
Peppers | Ginger | Roasted Cashews
Vermicelli Rice Noodles or Quinoa \$19
+ Crispy Tofu \$3 + Beef or Chicken \$4



Ask For Our Gluten-Free Menu!
GST Not Included.