

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 | Tossed Salad or
Rice & Vegetables \$19

Special of the Day

Changes Daily \$19

Hume Specialties

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

General Store Cabbage Rolls

Ground Beef & Rice | Tomato Sauce
Cheese | House Salad | Garlic Toast \$21

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar
Salad | Home-Cut Fries | Honey Mustard,
Plum, BBQ or House Tartar Sauce \$19

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

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
Thai Sweet Chili, Salt & Pepper \$18½
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$2
(GF) except Honey Garlic & Teriyaki

Cauliflower "Wings"

Battered Cauliflower Florets
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,
Thai Sweet Chili, Salt & Pepper \$18
Add Blue Cheese or Ranch Dip \$2

Grilled Salmon Salad

Wild BC Salmon | Spring Mix | Tomatoes
Cranberries | Goat Cheese | Pumpkin Seeds
Blueberry Rosemary Vinaigrette \$23

New York Strip Salad

8 oz AAA Butcher Block Beef Striploin
Spring Mix | Beets | Carrots | Sprouts
Toasted Sunflower Seeds | Cucumber
Tomatoes | Tahini Vinaigrette \$26

Beet Salad

Rosemary Infused Roasted Beets | Spring Mix
Goat Cheese | Candied Pecans | Walnut Oil
Balsamic Reduction \$21

Short Rib Tacos

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

Spicy Ahi Bites

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

Szechuan Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onion
Peanuts | Sweet Soy Lime | Wasabi Mango \$21
Try Vegetarian with Crispy Tofu
Vegan with Tofu and no Wasabi Mango
(GF) with no Wontons

Nachos

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

Poutine

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

Salads

Halloumi Greek Salad

Bell Peppers | Grape Tomatoes | Fennel
Cucumber | Crumbled Feta | Red Onions
Kalamatas | Seared Halloumi
Dijon Red Wine Vinaigrette \$20

Caesar Salad

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

**+ Grilled Chicken Breast or
Wild Salmon Filet \$10**

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

Lunch

Served until 2:30pm

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 \$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 \$20

Additional Toppings \$1½ each

Farmhouse Burger

Back Bacon | Smoked Applewood Cheddar

Garlic Aioli | Onion Ring Garnish \$22

Dublin Burger

Caramelized Onions | Prosciutto | Garlic Aioli

Guinness Infused Cheddar | Pretzel Bun \$22

Hume-mungous Burger

"The Works" | Bacon | Ham | Cheese

Mushrooms | Organic Brioche Bun \$25

Kootenay Veggie Burger

Brown Rice, Mushroom, Cheese, Flax Seed

& Oat Patty | Smashed Avocado \$22

+ Mushrooms & Swiss Cheese \$3

Salmon Filet Burger

Wild BC Sockeye | Lemon Caper Tartar \$22

Chicken, Brie & Fig Sandwich

Grilled Chicken Breast | Double Cream Brie

Fig Jam | Cinnamon Bourbon Apples

Spring Mix | Roasted Garlic Aioli

Organic Brioche Bun \$22

Crispy Artichoke Sandwich

Smashed Avocado | Eggplant Bacon

Seared Halloumi | Coleslaw | Jalapeños

Chipotle Aioli | Ciabatta Bun \$20

Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese

Pickled Onions | Cucumber | Tomatoes | Beets

Carrots | Spring Mix | Banana Peppers

Hummus | Tzatziki | Flour Tortilla \$20

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix

Cheddar | Tomato | Triple Decker \$20

Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut

German Dill Mustard | Pretzel Bun \$20

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 \$26

Add Mushrooms \$2

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers

Cheese | Sour Cream | Salsa | Tortilla \$19

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 \$25

Hold the Wonton Crisps for Gluten-Free (GF)

Try it Vegan with Crispy Tofu (V)

Barrister's Bowl

Wild BC Salmon or Crispy Tofu | Cabbage

Carrots | Peppers | Daikon Sprouts | Sesame Seeds

Quinoa | Ginger Soy Dressing \$23

Mushroom Ravioli

Portobello & Crimini Mushroom Medallions

Creamy Sundried Tomato Sauce | Garlic Toast \$22

Add Starter Caesar or House Salad \$7

The Stir-Fry

Broccoli | Cauliflower | Cabbage | Baby Bok Choy

Bell Peppers | Carrots | Edamame | Mushrooms

Roasted Peanuts | Sesame Seeds | Szechuan Sauce

Rice Noodles or Quinoa \$22

Add Crispy Tofu \$3 Add Beef or Chicken \$4



GST Not Included.