

Lunch

Served until 2:30pm

Daily Specials

Special of the Day

Changes Daily | Includes Cup of Soup \$14

Sandwich of the Day

Choice of Soup | Tossed Salad or Fries \$14

Quiche of the Day

BC Free Range Eggs | Tossed Salad or Rice & Vegetables \$14

Hume Specialties

Hume Omelettes

Plain Omelette \$10 Toppings: \$1 each
Or Choose Your Favorite: Green Goddess or Heritage | B.C. Free Range Eggs
Grilled Tomato | Toast | Preserves \$13

General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce Cheese | House Salad | Garlic Bread \$17½

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad | Fries | Honey Mustard, Plum, or Lemon Caper Tartar Sauce \$14

Fish Tacos

Wild BC Sockeye Salmon | Blackened Cod Pickled Onions | Cabbage | Creole Mayo Fresh Cut Salsa | Guacamole | Tortillas \$17½
Try it Vegetarian w/ Bourbon Jackfruit and Pickled Chanterelles \$17½

NBC Fish & Chips

Nelson Brewing Co. Ale Battered Halibut House Salad | Fries | Lemon Caper Tartar 1 Piece \$20 2 Pieces \$25
Additional Piece of Halibut \$7

GST Not Included

Soups & Starters

Soup of the Day

Chef's Daily Creation Cup \$5 Bowl \$6½

Homemade Borscht

Local Vegetarian Love Cup \$6 Bowl \$8½

Homemade Veggie Nuggets

Chickpea | Wheat Gluten | Panko | Tamari Sumac Red Onion Salad | Sriracha Remoulade 6 pc \$11 9 pc \$16

Mac n' Cheese Balls

Elbow Pasta | Truffle Oil | Aged Cheddar Panko Breading | Spicy Marinara \$13

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Mushrooms Garlic Cream | Crispy Sage | Walnuts \$14½

Calamari

Jalapeños | Tzatziki | Dill | Lemon \$13

Truffle Parm Fries

Skin-On Home Cut Fries | Shaved Parmesan White Truffle Oil | Garlic Aioli \$9½

Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried Beans | Three Cheese Blend | Sour Cream | Salsa Home-Cooked Corn Tortillas \$17½
Add Guacamole \$3 Add Extra Cheese \$3

Poke Tower

Marinated Ahi Tuna | Avocado Mash | Ginger Mango Salsa | Citrus Basil Rice | Nori Wasabi Crema \$17

Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic or Thai Sweet Chili \$13

Add Carrot & Celery Sticks \$3

Add Blue Cheese or Ranch Dip \$1

Cauliflower "Wings"

Lightly Battered Cauliflower Florets | Green Onion Sumac Red Onion Salad | Hot, Teriyaki, BBQ, Honey Garlic or Thai Sweet Chili \$12½

Chili Lime

Brussels Sprouts

Roasted & Fried | Honey | Sambal Olek | Lime Himalayan Salt | Sumac Red Onion Salad \$12½

Asian Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onions Peanuts | Sweet Soy Lime | Wasabi Mango \$14
Try it Vegetarian w/ Bourbon Jackfruit and Pickled Chanterelles \$14

Salads

Summer Salad

Spring Mix | Watermelon Radish | Orange Shaved Brussels & Fennel | Goat Cheese | Figs Avocado | Pistachios \$15

Grilled Salmon Salad

Wild BC Salmon | Baby Greens | Tomatoes Cranberries | Goat Cheese | Pumpkin Seeds Blueberry Rosemary Vinaigrette \$16

New York Strip Salad

8 oz Certified Angus Beef | Spring Mix Carrots | Beets | Toasted Sunflower Seeds Sprouts | Tomatoes | Tahini Vinaigrette \$18½

Beet Salad

Rosemary Infused Roasted Beets | Spring Mix Goat Cheese | Candied Pecans | Walnut Oil Balsamic Reduction \$15

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Red & White Quinoa Julienned Carrots | Mango | Spring Onions Avocado | Pickled Ginger | Wonton Crisps Edamame Beans \$19

Halloumi Greek Salad

Green Peppers | Grape Tomatoes | Fennel Cucumber | Crumbled Feta | Red Onions Kalamatas | Seared Halloumi Dijon Red Wine Vinaigrette \$14½

Caesar Salad

Crisp Romaine | House Made Croutons Shaved Parmesan | Hume's Dressing \$12½

+ Chicken Breast or Salmon Filet \$8

+ Prawn Skewer \$8

Lunch

Served until 2:30pm

Burgers & Sandwiches

Your choice of Daily Soup, Tossed Salad or Fries | Try 2 for \$11½ | Gravy \$1
Sub Caesar \$1½ | Sub Sweet Potato Fries or Potato Wedges \$2 | Sub Poutine \$4

100 Mile Burger

Hormone-Free Creston Grass Fed Beef
Local Organic Sesame Brioche Bun \$15
Add Organic Peppercorn Gouda \$1½
Additional Toppings \$1¼ each

Farmhouse Burger

Hormone-Free Creston Grass Fed Beef
Canadian Back Bacon | Smoked Applewood
Cheddar | Onion Ring Garnish \$17½

Salmon Filet Burger

Wild BC Sockeye | Spring Mix | Red Onion
Lemon Caper Tartar Sauce \$15½

Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed
& Oat Patty | Avocado | Spring Mix \$14½
Add Mushrooms & Jalapeño Jack Cheese \$2

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Rings \$19 Add Mushrooms \$1½

Veggie "Pulled Pork" Sand

Bourbon BBQ Jackfruit | Pickled Red
Onion | Cashews | Pickled Chanterelles
Creamy Miso Coleslaw | Garlic Aioli
Pretzel Bun \$14½

Montreal Reuben

Pastrami | Swiss Cheese
Sauerkraut | German Dill Mustard
Warm Pretzel Bun \$14½

The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$14½
Try it Philly Cheese Steak Style with
Green Peppers | Onions | Cheese \$2½

The Dublin

100 Mile Beef | Guinness Infused Aged
Cheddar | Prosciutto | Caramelized Onions
Spring Mix | Garlic Aioli | Pretzel Bun \$17½

Black & Blue Burger

Cajun-Rubbed 100 Mile Beef | Crumbled Blue
Cheese | Caramelized Onions | Bacon Jam
Spring Mix | Roasted Garlic Aioli \$17½

Coconut Crumbled

Chicken Burger

Coconut & Panko Breaded Chicken Breast
Turmeric Aioli | Spring Mix
Pickled Red Onion \$17

Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms
Organic Brioche Bun \$19

Shrimp Po' Boy

Old Bay Popcorn Shrimp | Creamy Miso
Coleslaw | Pickled Enoki Mushrooms
Sriracha Remoulade | Sub Bun \$16


Chicken, Brie & Fig Sandwich

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Bourbon Apples | Arugula
Roasted Garlic Aioli | Organic Brioche \$16½

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Cheddar
Spring Mix | Tomato | Triple Decker \$14½

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$14
Try it Vegetarian with beans instead 

Pastas & Bowls

Barrister's Bowl

Wild BC Salmon or Marinated Tofu | Red &
White Quinoa | Julienned Carrots | Cabbage
Peppers | Daikon Sprouts | Black Sesame Seeds
Ginger Soy Dressing \$17½

Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomatoes | Garlic Toast \$16½
Add Starter Caesar or House Salad \$4

Roasted Sunchoke Pasta

Quinoa Noodles | Pickled Enoki Mushrooms
Kalamata Olives | Spinach | Sundried Tomatoes
White Wine | Fresh Herbs \$16½
Add Starter Caesar or House Salad \$4
Add Beef or Chicken \$3½

Medley Stir-Fry

Snap Peas | Broccoli | Cauliflower | Cabbage
Carrots | Peppers | Ginger | Cilantro
Roasted Cashews | Vermicelli Rice Noodles
Sesame Ginger or Yellow Curry Sauce \$16½
Add Tofu or Quinoa \$2½
Add Beef or Chicken \$3½



Ask For Our Gluten-Free Menu

 Vegetarian  Vegan  Gluten-Free  Oceanwise