

Lunch

Served until 2:30pm

Daily Specials

Soup of the Day

Chef's Daily Creation Cup \$5 Bowl \$7

Quiche of the Day

BC Free Range Eggs | Tossed Salad or Rice & Vegetables \$15

Hume Specialties

Hume Omelettes

Plain Omelette \$11 Toppings: \$1 each or Choose Your Favorite: Green Goddess or Heritage | B.C. Free Range Eggs Grilled Tomato | Toast | Preserves \$14

General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce Cheese | House Salad | Garlic Bread \$18

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad | Fries | Honey Mustard, Plum, or Lemon Caper Tartar Sauce \$14½

Fish Tacos

Wild BC Sockeye Salmon | Blackened Cod Pickled Onions | Cabbage | Creole Mayo Fresh Cut Salsa | Guacamole | Tortillas \$18

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 \$8

Soups & Starters

Homemade Borscht

Local Vegetarian Love Cup \$6 Bowl \$8½

French Onion Soup

Gruyère Cheese | Caramelized Onions Cognac | Toasted Baguette \$10

Black Truffle Sacchetti

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

Calamari

Jalapeños | Tzatziki | Dill | Lemon \$14½

Truffle Parmesan Fries

Skin-On Home Cut Fries | Shaved Parmesan White Truffle Oil | Garlic Aioli \$10

Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried Beans | Three Cheese Blend | Sour Cream | Salsa Home-Cooked Corn Tortillas \$18
Add Guacamole \$3½ Add Extra Cheese \$3
Add Chicken or Ground Beef \$3½

Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun Thai Sweet Chili, Salt & Pepper, \$14
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$1¼

Cauliflower "Wings"

Battered Cauliflower Florets | Balsamic Greens Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun, Thai Sweet Chili, Salt & Pepper, \$14
Add Blue Cheese or Ranch Dip \$1¼

Chili Lime

Brussels Sprouts

Roasted & Fried | Honey | Sambal Olek | Lime Himalayan Salt | Balsamic Greens \$13½

Asian Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onions Peanuts | Sweet Soy Lime | Wasabi Mango \$14½

Poutine

Home-Cut Fries | Quebecois Curds Hume's Own Gravy \$11½ Sub Yam Fries \$2
Shitake Miso Gravy \$11½

Salads

Grilled Salmon Salad

Wild BC Salmon | Baby Greens | Tomatoes Cranberries | Goat Cheese | Pumpkin Seeds Blueberry Rosemary Vinaigrette \$17

New York Strip Salad

8 oz Certified Angus Beef | Spring Mix Carrots | Beets | Toasted Sunflower Seeds Sprouts | Tomatoes | Tahini Vinaigrette \$20

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 \$20

Halloumi Greek Salad

Green Peppers | Grape Tomatoes | Fennel Cucumber | Crumbled Feta | Red Onions Kalamatas | Seared Halloumi Dijon Red Wine Vinaigrette \$15

Caesar Salad

Crisp Romaine | House Made Croutons Shaved Parmesan | Hume's Dressing \$14

+ Chicken Breast or Salmon Filet \$8

+ Prawn Skewer \$8

GST Not Included

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Burgers & Sandwiches

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

100 Mile Burger

Hormone-Free Creston Grass Fed Beef
Local Organic Sesame Brioche Bun \$16
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 \$18

Black & Blue Burger

Cajun-Rubbed 100 Mile Beef | Crumbled Blue
Cheese | Caramelized Onions | Bacon Jam
Spring Mix | Roasted Garlic Aioli \$18

The Dublin

100 Mile Beef | Guinness Infused Aged
Cheddar | Prosciutto | Caramelized Onions
Spring Mix | Garlic Aioli | Pretzel Bun \$18

Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms
Organic Brioche Bun \$20

Salmon Filet Burger

Wild BC Sockeye | Spring Greens | Red Onion
Lemon Caper Tartar Sauce \$17

Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed
& Oat Patty | Avocado | Spring Mix \$16
Add Mushrooms & Jalapeño Jack Cheese \$2

Chicken, Brie & Fig Burger

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Bourbon Apples | Spring Mix
Roasted Garlic Aioli | Organic Brioche \$17

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Rings \$20 *Add Mushrooms \$1½*

Butternut Schnitzel BLT

Avocado | Coconut Bacon | Spring Mix
Red Onion | Turmeric Aioli | Dijon
Pretzel Bun \$15

Montreal Reuben

Pastrami | Swiss Cheese
Sauerkraut | German Dill Mustard
Warm Pretzel Bun \$15


The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$15
*Try it Philly Cheese Steak Style with
Green Peppers | Onions | Cheese \$2½*

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Cheddar
Spring Mix | Tomato | Triple Decker \$15

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$15
Try it Vegetarian with Beans Instead 

Pastas & Bowls

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Red & White Quinoa
Julienned Carrots | Mango | Spring Onions
Avocado | Pickled Ginger | Wonton Crisps
Edamame Beans \$20

Barrister's Bowl

Wild BC Salmon or Marinated Tofu | Red & White
Quinoa | Julienned Carrots | Cabbage | Peppers
Daikon Sprouts | Black Sesame Seeds
Ginger Soy Dressing \$18

Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomatoes | Garlic Toast \$18
Add Starter Caesar or House Salad \$4

Sesame Ginger Stir-Fry

Snap Peas | Broccoli | Cauliflower | Cabbage
Carrots | Peppers | Ginger | Cilantro
Roasted Cashews | Vermicelli Rice Noodles 17½
Add Tofu or Quinoa \$2½
Add Beef or Chicken \$3½



Ask For Our Gluten-Free Menu

 Vegetarian  Vegan  Gluten-Free  Oceanwise