

# Lunch

Served until 2:30pm

## Daily Specials

### Soup of the Day

Chef's Daily Creation Cup \$6 Bowl \$8

### Quiche of the Day

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

### Special of the Day

Changes Daily \$15

## Hume Specialties

### Hume Omelettes

Plain Omelette \$13 Toppings: \$1 each or Choose Your Favorite: Green Goddess or Heritage | B.C. Free Range Eggs Grilled Tomato | Toast | Preserves \$15

### General Store Cabbage Rolls

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

### Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad Home-Cut Fries | Honey Mustard, Plum, or Lemon Caper Tartar Sauce \$15

### 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 \$21 2 Pieces \$26

Additional Piece of Halibut \$8

## Soups & Starters

### Homemade Borscht

Local Vegetarian Love Cup \$7 Bowl \$9

### French Onion Soup

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

### Ahi Poke Nachos

Marinated Ahi Tuna | Mango | Spring Onions Pickled Ginger | Avocado | Wasabi Crema | Crispy Wonton Tortillas | Bonito Flakes \$21

### Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Mushrooms Garlic Cream | Crispy Sage | Walnuts \$15

### Calamari

Tzatziki | Dill | Lemon \$15

### 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

### Confit Tomatoes

Garlic Confit Heirloom Tomatoes | Whipped Feta Fresh Dill | Kootenay Bakery Sourdough \$14  
Ask for tortillas instead of bread GF

### Chili Lime

Brussels Sprouts GF  
Roasted & Fried | Honey | Sambal Olek | Lime Himalayan Salt | Balsamic Greens \$14

### Asian Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onions Peanuts | Sweet Soy Lime | Wasabi Mango \$16  
Try it Vegetarian with Jerk Tempeh Instead

### Classic Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried Beans Three Cheese Blend | Sour Cream | Salsa Home-Cooked Corn Tortillas \$19  
Add Guacamole \$3½ Add Extra Cheese \$3  
Add Chicken or Ground Beef \$4

### Truffle Parmesan Fries

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

### Poutine

Home-Cut Fries | Quebécois Curds Hume's Own Gravy \$12 Sub Yam Fries \$2  
Shitake Miso Gravy \$1½ V

## Salads

### Grilled Salmon Salad

Wild BC Salmon | Baby Greens | Tomatoes Cranberries | Goat Cheese | Pumpkin Seeds Blueberry Rosemary Vinaigrette \$18

### New York Strip Salad

8 oz Certified Angus Beef | Spring Mix Carrots | Beets | Toasted Sunflower Seeds Sprouts | Tomatoes | Tahini Vinaigrette \$21

### Beet & Cauliflower

Beets | Curry Roasted Cauliflower | Baby Greens Crispy Chickpeas | Za'tar Spice | Grilled Avocado Squash Chips | Creamy Tahini Lemon Dressing \$16

### Steelhead Salad

Steelhead Trout | Roasted Fennel Bulbs | Grapefruit Curry Roasted Cauliflower | Baby Greens | Wasabi Crema Dijon Red Wine Vinaigrette \$17

### Halloumi Greek Salad

Green Peppers | Grape Tomatoes | Fennel Cucumber | Crumbled Feta | Red Onions Kalamatas | Seared Halloumi Dijon Red Wine Vinaigrette \$16

### Caesar Salad

Crisp Romaine | House Made Croutons Shaved Parmesan | Hume's Dressing \$15

GST Not Included

+ Chicken Breast, Salmon Filet or Tiger Prawn Skewer \$9

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## Burgers & Sandwiches

Your choice of Daily Soup, Tossed Salad or Fries | Try 2 for \$2 | Gravy \$2  
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 \$17  
*Additional Toppings \$1¼ each*

### The Farmhouse

Hormone-Free Creston Grass Fed Beef  
Canadian Back Bacon | Smoked Applewood  
Cheddar | Onion Ring Garnish \$19

### The Black & Blue

Cajun-Rubbed 100 Mile Beef | Crumbled Blue  
Cheese | Caramelized Onions | Bacon Jam  
Spring Mix | Roasted Garlic Aioli \$19

### The Dublin

100 Mile Beef | Guinness Infused Aged Cheddar  
Prosciutto | Caramelized Onions | Spring Mix  
Garlic Aioli | Pretzel Bun \$19

### Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef  
Bacon | Ham | Cheese | Mushrooms  
Organic Brioche Bun \$21

### Salmon Filet Burger

Wild BC Sockeye | Spring Greens | Red Onion  
Lemon Caper Tartar Sauce \$18

### Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed &  
Oat Patty | Avocado | Spring Mix \$17  
*Add Mushrooms & Swiss Cheese \$2*

### Chicken, Brie & Fig Burger

Grilled Chicken Breast | Double Cream Brie  
Fig Jam | Bourbon Apples | Spring Mix  
Roasted Garlic Aioli | Organic Brioche \$18

### New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast  
Onion Rings \$21 *Add Mushrooms \$2*

### Falafel Wrap

Grilled Halloumi Cheese | Pickled Onions | Beets  
Tomatoes | Cucumber | Carrots | Spring Mix  
Banana Peppers | Tzatziki | Hummus  
Flour Tortilla \$16

### Jerk Tempeh Wrap

Caribbean Jerk Marinade | Romaine  
Julienned Carrots | Pickled Onions | Avocado  
Mango Corn Salsa \$15

### Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut  
German Dill Mustard | Warm Pretzel Bun \$16


### The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$16  
*Try it Philly Cheese Steak Style with  
Green Peppers | Onions | Swiss Cheese \$2½*

### Silver King Clubhouse

BC Free-Range Turkey | Bacon | Cheddar  
Spring Mix | Tomato | Triple Decker \$16

### Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers  
Cheese | Sour Cream | Salsa | Tortilla \$16  
*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 \$22

### 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 \$19  
*Add Starter Caesar or House Salad \$5*

### Sesame Ginger Stir-Fry

Snap Peas | Broccoli | Cauliflower | Cabbage | Carrots  
Peppers | Ginger | Cilantro | Roasted Cashews  
Vermicelli Rice Noodles \$18  
*Add Tofu or Quinoa \$3  
Add Beef or Chicken \$4*



Ask For Our Gluten-Free Menu

 Vegetarian  Vegan  Gluten-Free  Oceanwise