

Lunch

Served until 2:30pm

Daily Specials

Soup of the Day

Chef's Daily Creation Cup \$6 Bowl \$9

Quiche of the Day

BC Free Range Eggs | Tossed Salad or Rice & Vegetables \$17

Special of the Day

Changes Daily \$17

Hume Specialties

Hume Omelettes

Plain Omelette \$14 Toppings: \$1½ each
or Choose Your Favorite: Green Goddess
or Heritage | B.C. Free Range Eggs
Grilled Tomato | Toast | Preserves \$17

General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce
Cheese | House Salad | Garlic Bread \$19

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad
Home-Cut Fries | Honey Mustard, Plum, or
Lemon Caper Tartar Sauce \$17

NBC Fish & Chips

Nelson Brewing Co. Ale Battered Halibut
House Salad | Fries | Lemon Caper Tartar
1 Piece \$23 2 Pieces \$28
Additional Piece of Halibut \$9

Soups & Starters

Homemade Borscht

Local Vegetarian Love Cup \$8 Bowl \$10

French Onion Soup

Gruyère Cheese | Caramelized Onions
Cognac | Toasted Baguette \$11

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Mushrooms
Garlic Cream | Crispy Sage | Walnuts \$16

Chicken Wings

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Thai Sweet Chili, Salt & Pepper \$16
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$1½

Cauliflower "Wings"

Battered Cauliflower Florets | Balsamic Greens
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,
Thai Sweet Chili, Salt & Pepper \$16
Add Blue Cheese or Ranch Dip \$1½

Chili Lime

Brussels Sprouts

Roasted & Fried | Honey | Sambal Olek | Lime
Himalayan Salt | Balsamic Greens \$16

Asian Lettuce Wraps

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

Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried Beans
Three Cheese Blend | Sour Cream | Salsa
Home-Cooked Corn Tortillas \$22
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 \$11

Poutine

Home-Cut Fries | Quebecois Curds
Hume's Own Gravy \$13 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 \$19

New York Strip Salad

8 oz Certified Angus Beef | Spring Mix
Carrots | Beets | Toasted Sunflower Seeds
Sprouts | Tomatoes | Tahini Vinaigrette \$23

Beet Salad

Rosemary Infused Roasted Beets | Spring Mix
Goat Cheese | Candied Pecans | Walnut Oil
Balsamic Reduction \$18

Halloumi Greek Salad

Green Peppers | Grape Tomatoes | Fennel
Cucumber | Crumbled Feta | Red Onions
Kalamatas | Seared Halloumi
Dijon Red Wine Vinaigrette \$17

Caesar Salad

Crisp Romaine | House Made Croutons
Shaved Parmesan | Hume's Dressing \$17

**+ Chicken Breast, Salmon Filet
or Tiger Prawn Skewer \$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 Daily Soup, Tossed Salad or Fries | Try 2 for \$3 | 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 \$19
Additional Toppings \$1½ each

The Farmhouse

Hormone-Free Creston Grass Fed Beef
Canadian Back Bacon | Smoked Applewood
Cheddar | Onion Ring Garnish \$21

The Black & Blue

Cajun-Rubbed 100 Mile Beef | Crumbled Blue
Cheese | Caramelized Onions | Bacon Jam
Spring Mix | Roasted Garlic Aioli \$21

The Dublin

100 Mile Beef | Guinness Infused Aged Cheddar
Prosciutto | Caramelized Onions | Spring Mix
Garlic Aioli | Pretzel Bun \$21

Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms
Organic Brioche Bun \$23 Extra Patty \$8

Salmon Filet Burger

Wild BC Sockeye | Spring Greens | Red Onion
Lemon Caper Tartar Sauce \$20

Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed &
Oat Patty | Avocado | Spring Mix \$19
Add Mushrooms & Swiss Cheese \$3

Chicken, Brie & Fig Burger

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Bourbon Apples | Spring Mix
Roasted Garlic Aioli | Organic Brioche \$20

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Rings \$23 *Add Mushrooms \$2*

Falafel Wrap

Grilled Halloumi Cheese | Pickled Onions | Beets
Tomatoes | Cucumber | Carrots | Spring Mix
Banana Peppers | Tzatziki | Hummus
Flour Tortilla \$18

Jerk Tempeh Wrap

Caribbean Jerk Marinade | Romaine
Julienned Carrots | Pickled Onions | Avocado
Mango Corn Salsa \$17

Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut
German Dill Mustard | Warm Pretzel Bun \$18

The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$18
*Try it Philly Cheese Steak Style with
Green Peppers | Onions | Swiss Cheese \$3*

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Cheddar
Spring Mix | Tomato | Triple Decker \$18

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$17
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 \$23

Barrister's Bowl

Wild BC Salmon or Marinated Tofu | Red & White
Quinoa | Julienned Carrots | Cabbage | Peppers
Daikon Sprouts | Black Sesame Seeds
Ginger Soy Dressing \$19

Mushroom Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomatoes | Garlic Toast \$20
Add Starter Caesar or House Salad \$6

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!
GST Not Included.