

Lunch

Served until 2:30pm

Daily Specials

Soup of the Day

Chef's Daily Creation Cup \$7 Bowl \$9

Quiche of the Day

BC Free Range Eggs | Tossed Salad or Rice & Vegetables \$18

Special of the Day

Changes Daily \$18

Hume Specialties

Hume Omelettes

Plain Omelette \$15 Toppings: \$1½ each or Choose Your Favorite: Green Goddess or Heritage | B.C. Free Range Eggs Grilled Tomato | Toast | Preserves \$18

General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce Cheese | House Salad | Garlic Toast \$20

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad | Home-Cut Fries | Honey Mustard, Plum, BBQ or House Tartar Sauce \$18

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 \$9 Bowl \$11

French Onion Soup

Gruyère Cheese | Caramelized Onions Cognac | Toasted Baguette \$12

King Oyster Mushroom

“Calamari” Rings

Black Garlic Tzatziki | Spicy Marinara \$17

Black Truffle Sachetti

Parmesan & Truffle Filled Pasta | Mushrooms Garlic Cream | Crispy Sage | Walnuts \$17

Chicken Wings

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun Thai Sweet Chili, Salt & Pepper \$17
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$2

Cauliflower “Wings”

Battered Cauliflower Florets | Balsamic Greens Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun, Thai Sweet Chili, Salt & Pepper \$17
Add Blue Cheese or Ranch Dip \$2

Grilled Salmon Salad

Wild BC Salmon | Baby Greens | Tomatoes Cranberries | Goat Cheese | Pumpkin Seeds Blueberry Rosemary Vinaigrette \$20

New York Strip Salad

8 oz Certified Angus Beef | Spring Mix | Beets Carrots | Toasted Sunflower Seeds | Sprouts Cucumber | Tomatoes | Tahini Vinaigrette \$25

Beet Salad

Rosemary Infused Roasted Beets | Spring Mix Goat Cheese | Candied Pecans | Walnut Oil Balsamic Reduction \$19

Soups & Starters

Spicy Ahi Bites

Ahi Tuna Salad | Crispy Sushi Rice Cakes Avocado | Jalapeño | Sweet Chili Seaweed Caviar \$19

Chili Lime

Brussels Sprouts

Roasted & Fried | Honey | Sambal Olek | Lime Himalayan Salt | Balsamic Greens \$17

Nachos

Tomatoes | Onions | Olives | Refried Beans Jalapeños | Three Cheese Blend | Sour Cream Salsa | Home-Cooked Corn Tortillas \$24
Add Guacamole \$3½ Add Extra Cheese \$3
Add Chicken or Ground Beef \$4

Truffle Parmesan Fries

Home Cut Fries | Shaved Parmesan White Truffle Oil | Garlic Aioli \$12

Poutine

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

Salads

Halloumi Greek Salad

Green Peppers | Grape Tomatoes | Fennel Cucumber | Crumbled Feta | Red Onions Kalamatas | Seared Halloumi Dijon Red Wine Vinaigrette \$18

Caesar Salad

Crisp Romaine | House Made Croutons Shaved Parmesan | Hume's Dressing \$18

+ **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 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 \$4 | Gluten Free Bun or Lettuce Bun \$2

100 Mile Burger

Hormone-Free Creston Grass Fed Beef
Local Organic Sesame Brioche Bun \$20
Additional Toppings \$1½ each

The Farmhouse

Hormone-Free Creston Grass Fed Beef
Canadian Back Bacon | Smoked Applewood
Cheddar | Onion Ring Garnish \$22
Garlic Aioli | Pretzel Bun \$22

The Dublin

100 Mile Beef | Guinness Infused Cheddar
Prosciutto | Caramelized Onions | Spring Mix
Garlic Aioli | Pretzel Bun \$22

Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms
Organic Brioche Bun \$24 Extra Patty \$8

Ahi Tuna Burger

Pickled Ginger | Carrot Ribbons | Pea Shoots
Smashed Avocado | Butterleaf Lettuce
Black Sesame Seeds | Jalapeno Beet Crema
Local Organic Charcoal Bun \$22

Salmon Filet Burger

Wild BC Sockeye | Spring Greens | Red Onion
Lemon Caper Tartar Sauce \$21

Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed
& Oat Patty | Avocado | Spring Mix \$20
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 \$21

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Ring Garnish \$25 *Add Mushrooms \$2*

Falafel Wrap

Falafel Balls | Grilled Halloumi | Pickled
Onions | Cucumber | Tomato | Beets | Carrots
Spring Mix | Banana Peppers | Hummus Black
Garlic Tzatziki | Flour Tortilla \$19

Beet "Pastrami" Sandwich

Cured & Dry Roasted Beets | Thousand Island
Dressing | Sauerkraut | Garlic Pickles
Swiss Cheese | Rye Bread \$18

Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut
German Dill Mustard | Warm Pretzel Bun \$19


The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$19
*Try it Philly Cheese Steak Style with
Peppers | Onions | Swiss Cheese \$3*

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Cheddar
Spring Mix | Tomato | Triple Decker \$19

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$18
Try it Vegetarian with Beans Instead 

Pastas & Bowls

Bulgogi Beef Steak Bowl

Marinated Flank Steak | Kimchi | Edamame
Wood Ear Mushrooms | Carrot Ribbons
Miso Egg | Marinated Cucumbers | Spring Mix
Seaweed Caviar \$24

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Sprinx Mix | Mango
Carrot Ribbons | Green Onions | Avocado
Pickled Ginger | Wonton Crisps | Edamame \$24

Barrister's Bowl

Wild BC Salmon or Marinated Tofu | Rice Noodles
Carrots | Cabbage | Peppers | Daikon Sprouts
Black Sesame Seeds | Ginger Soy Dressing \$20

Mushroom Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomato Sauce | Garlic Toast \$21
Add Starter Caesar or House Salad \$7

Sesame Ginger Stir-Fry

Broccoli | Cauliflower | Cabbage | Carrots
Peppers | Ginger | Roasted Cashews
Vermicelli Rice Noodles \$19
Add Tofu \$3



Ask For Our Gluten-Free Menu!
GST Not Included.