



Afternoon Menu

•Ethical• Natural •Organic •

Executive Chef: Corey Fraser

Lodge Sourdough

Extra Virgin Olive Oil, White Balsamic & Pomegranate, 9 (v)

Winter Bisque

Parsnip, Apple & Butternut Squash, Smoked Croutons, Maple Walnuts, 12 (vg)

Roots & Leaves

Winter Greens, Watercress, Poached Pear, Pickled Beets,
Pomegranate & Orange Dressing, Fairwind Farms Baked Goat Cheese, 14 (vg) (GF)
+ *Wild Coho Salmon*, 12

Gourmet Grilled Cheese & Bisque

Sourdough, Nostrala Cheese, Roasted Apple, Onion Jam, Sauerkraut,
Beetroot Ketchup, Winter Greens, Bisque Cup, 19 (vg)
+ *Smoked Bison*, 5

Gruyere & Cider Fondue

Apples, Baby Potatoes, Vegetables, House Bread, 42 (vg)

Carmen Creek Bison Burger

Maple Bourbon Barbeque Sauce, Broek Pork Bacon, Tomato Relish, Gorgonzola,
Baked Yam Wedges, Winter Greens, 21

Seafood Cake

Black Cod, Salmon, Caper Berries, Pickled Onions, Dill Creme Fraiche,
Wilted Chard & Quinoa, 16 (GF)

Charcuterie & Cheese Board – to share

Locally Cured Meats, Smoked Salmon, Game Pate,
Canadian Artisan Cheeses, Lodge Crackers & Preserves, 37

-A gratuity of 18% will be added to tables of 6 or more-