

HOUSE-BAKED BREAD SERVICE 10 v
RUSTIC COUNTRY SOURDOUGH, HOUSE-MADE WHIPPED BUTTER

SMALL PLATES

ROOTDOWN FARMS KALE SALAD 21 GF VGN
CRANBERRIES, NUTRITIONAL YEAST DRESSING, OLIVE CRUMBLE

NORTH ARM FARM BEET TARTARE 21 GF VGN
PICKLED BEETS, CARROT XO, GARDEN VIOLAS + BEET JUS

VILLAGE FARMS TOMATO SALAD 22 GF VGN
EZME, PICKLED SHALLOTS, CHARRED FENNEL + STRAWBERRY SALSA

CHARCOAL-ROASTED CARROT 16 GF VGN
HEIRLOOM CARROTS, CHICKPEA PURÉE, SMOKED CARROT GLAZE

GRILLED ASPARAGUS 18 GF V
LABNEH, PUMPKIN SEEDS, CRISPY CHILI OIL

BREW CREEK BROCCOLINI 18 GF VGN
LEEK VINAIGRETTE, CRISPY SHALLOTS

BACON-STUFFED BC FIRE MORELS 33 GF
HONEY GARLIC + BEET REDUCTION

HOUSE-CURED BACON 24 GF
SMOKED GOOSEBERRY GLAZE, MALDON SALT

VANCOUVER ISLAND ALBACORE CRUDO 28 GF
BLOOD ORANGE + BREW CREEK SERRANO GASTRIQUE

BRANDT LAKE WAGYU TARTARE 29
FRESH HORSERADISH, PEPPERCORN JUS, GRILLED SOURDOUGH



the Den at Nita Lake Lodge

LARGE PLATES

ROASTED TANDOORI CAULIFLOWER 32 VGN
LABNEH, GARDEN MINT, MARINATED SWEET ONION

HOUSE-MADE RIGATONI 34 v
CHARRED ENGLISH PEAS, GARDEN PESTO, BURRATA

NORTH ARM FARM ROOT VEG KOFTA 30 VGN
SPICED RÖSTI, TABBOULEH, GARLIC EMULSION, GARDEN HERB SALAD

ROSSDOWN CHICKEN BREAST 42
HOUSE-MADE GNOCCHI, ROOTDOWN FARMS GREENS, ASPARAGUS,
LEMON BUTTER SAUCE, PEPPERCORN JUS

DRY AGED FRASER VALLEY DUCK BREAST 46
SWEET PEA TART, SORREL + PEA PURÉE, HONEY-LAVENDER JUS

6oz BEEF TENDERLOIN 54 GF
POTATO PAVÉ, ROASTED SHALLOT PURÉE, RED WINE JUS

BC SALMON 46
CHARCOAL-GRILLED SALMON, MORELS, LEEKS, SORREL EMULSION

HAIDA GWAII “LONG LINE” SABLEFISH 48
DILL SPAETZLE, BRAISED LEEK, ARUGULA, ALLIUM HOLLANDAISE