

PLANT-BASED & VEGETARIAN

SMALL PLATES

WARM OLIVES 16 GF VG

SEASONAL BLOSSOMS

VILLAGE FARMS PICKLED CUCUMBERS 12 GF VG

DILL OIL, GARDEN MINT, CUCUMBER VINEGAR

ROOTDOWN FARMS KALE SALAD 21 GF VG

CRANBERRIES, NUTRITIONAL YEAST DRESSING, OLIVE CRUMBLE

NORTH ARM FARM BEET TARTARE 21 GF VG

PICKLED BEETS, CARROT XO, GARDEN VIOLAS + BEET JUS

VILLAGE FARMS TOMATO SALAD 22 GF VG

EZME, PICKLED SHALLOTS, CHARRED FENNEL + STRAWBERRY SALSA

SMASHED PEMBERTON POTATOES 16 GF VG

HORSERADISH AIOLI, BLACK GARLIC POWDER, FRIED ROSEMARY

CHARCOAL-ROASTED CARROT 16 GF VG

HEIRLOOM CARROTS, CHICKPEA PURÉE, SMOKED CARROT GLAZE

GRILLED ASPARAGUS 18 GF V

LABNEH, PUMPKIN SEEDS, CRISPY CHILI OIL

BREW CREEK BROCCOLINI 18 GF VG

LEEK VINAIGRETTE, CRISPY SHALLOTS

LARGE PLATES

CHARCOAL ROASTED TANDOORI CAULIFLOWER 32 V

LABNEH, GARDEN MINT, MARINATED SWEET ONION

SWISS CHARD + WILD MUSHROOM DOLMAS 34 GF VG

SMOKED EGGPLANT, SPICED PUMPKINSEED

HOUSE-MADE RIGATONI 34 V

CHARRED ENGLISH PEAS, GARDEN PESTO, BURRATA

NORTH ARM FARM ROASTED ROOT VEG KOFTA 30 VG

SPICED RÖSTI, TABBOULEH, GARLIC EMULSION, GARDEN HERB SALAD

the Den at Nita Lake Lodge

HOUSE-BAKED BREAD SERVICE 10 V

RUSTIC COUNTRY SOURDOUGH, HOUSE-MADE WHIPPED BUTTER

SMALL PLATES

BACON-STUFFED BC FIRE MORELS 33 GF

HONEY GARLIC + BEET REDUCTION

FRASER VALLEY DUCK SALAD 26 GF

CONFIT DUCK LEG, CHARRED FRISÉE, CARROT CREMA

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

COWICHAN BAY HUMBOLDT SQUID 24 GF

“FRITTO MISTO” WITH SUNGOLD TOMATO SAUCE, GRILLED SHISHITOS

LARGE PLATES

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

LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE’LL ADJUST YOUR MENU

GF = GLUTEN-FREE | VG = VEGAN | V = VEGETARIAN