



THE WOODS

DINNER

START + SHARE

- SEASONALLY INSPIRED SOUP** 9
Crafted in house daily + warm rustic baguette, ask about today's creation
- FIRE ROASTED TOMATO SOUP** 8
Parmesan cream, basil oil + warm rustic baguette
- CAESAR SALAD** 12
Gem lettuce, roasted pancetta, focaccia croutons, shaved parmesan, roasted garlic dressing
- CULTIVATED GREENS** 13
Cucumbers, carrots, radish, beets, tomatoes, pickled onions, corn, green chickpeas, Okanagan feta, olive oil white balsamic vinaigrette
Add: Pan roasted wild ocean run Keta salmon 8
- SMOKED GORGONZOLA STUFFED BACON WRAPPED DATES** Five pieces 9
Local birch syrup + roasted almonds Ten pieces 17
- TANDOORI CHICKEN WINGS** 13
South Indian curry yogurt + scallions
- BC ALBACORE TUNA POKE** 17
Peach salsa, avocado, grapefruit ginger dressing, soya-kaffir lime emulsion, sesame, crispy wontons
- CHILI PEPPER SPICED CRISPY CAULIFLOWER** 14
Fried curds, jicama, fresh coriander, adobo crema
- TOGARASHI SPICED CALAMARI** 16
Marinated cucumber, scallions + ponzu-fried garlic mayo
- OUR CURE BOARD + ARTISANAL CHEESES** 25
Hand selected charcuterie from our friends at Two Rivers Specialty Meats, local & imported cheeses, house seasonal accoutrements, Sicilian olive bread
- FRESH MARKET VEGETABLE FLATBREAD** 15
Green garbanzo hummus, tomato, corn, squash, kale, shaved parmesan, olive oil & lemon
Add: charred chicken 3 Add: garlic prawns 4
- THE WOODS FONDUE FOR TWO** 21
Raclette, Gruyere + Emmental Cheeses, fresh market vegetables, orchard fruits, baguette
Add: nugget potato & local farmer sausage 2 each



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CASUAL FARE

CHICKEN TIKKA MASALA

21

Marinated charred chicken, slowly cooked in a spiced curry sauce, coconut scented basmati rice, mango date chutney + grilled flatbread

THE SMASH BURGER

17

6oz hand smashed beef patty, provolone, gem lettuce, vine tomato, pickled onions, kicker sauce, focaccia bun + BC kennebec fries

HERITAGE PORK RAGOUT + PAPPARDELLE

18

Braised winter spiced pork shoulder & tomato ragout, local preserved basil, pappardelle noodles, sheep's milk pecorino romano

BUTTERNUT SQUASH RAVIOLI + GARLIC PRAWNS

19

Foraged mushrooms, kale, charred corn, brown butter cream, parmesan, hazelnut bread crumb

MAINS

FRESH FISHERMAN'S CATCH

M/P

Sourced from our favorite fish mongers at Codfather's Seafood Market, Ask about today's catch

RED WINE BRAISED BERETTA FARMS BEEF SHORT RIB

24

Farmer cheese smashed potato, winter vegetables, red wine cocoa reduction, gremolata

CHEF'S CASSOULET

26

Slow cooked white beans, duck leg confit + grilled sausage, winter vegetables, kale

BEETROOT RISOTTO

22

Braised spinach, caramelized apple, smoked gorgonzola, toasted pistachio, crispy onions

FLAME GRILLED AAA NY STEAK

10oz/35 6oz/26

Hand-cut in house + spice rubbed steak, farmer cheese smashed potato, winter vegetables, compound brown butter, red wine gastrique

ALL NATURAL DOUBLE BREAST CHICKEN

25

Pan roasted with aromatics, farmer cheese smashed potato, winter vegetables, pancetta apple cider gravy + rosemary verde