



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