

WEEKEND BRUNCH

Island Fizz <i>Prosecco & Okanagan Peach Juice</i>	11	Selection of Teas	4
Okanagan Orchard Pressed Juice <i>Pear, Peach, Cherry or Apple</i>	6	Monogram Coffee	
Hot Okanagan Pressed Apple Cider	6	Brewed Coffee	4
Fair Trade Hot Chocolate.	6	Espresso, Americano	4.50
		Cappuccino	5.50
		Latte	6
		<i>(Served with Vital Green Farms Organic Milk)</i>	
FRESH BAKED PASTRY TRIO	12	FRESH SHUCKED OYSTERS	
OKANAGAN FRUIT		<i>Sea Buckthorn Mignonette</i>	3.50 ea.
<i>Fallentimber Mead & Caramelized Honey Cream</i> ...	7	BECK'S CARROT KOMBUCHA SOUP	
VITAL GREEN FARMS ORGANIC YOGURT		<i>Camelina Oil, Vital Green Farms Organic Cream</i> ...	14
<i>Highwood Crossing Oat, Saskatoon Compote</i>	7	LOCAL LETTUCE	
FRESH FARM EGGS ANY STYLE		<i>Highwood Crossing Oats, Bee Pollen</i>	
<i>Honey Dressed Fingerling Potato</i>		<i>Maple Rhubarb Vinaigrette</i>	15
<i>House Cured Berkshire Maple Bacon</i>		RED LENTIL HUMMUS	
<i>Wood Grilled Rye Sourdough Toast</i>	17	<i>Highwood Crossing Canola Seed Flatbread</i>	
BRIOCHE FRENCH TOAST		<i>Okanagan Sumac, Roast Garlic</i>	15
<i>Fallentimber Mead & Caramelized Honey Cream</i>		STINGING NETTLE & MUSHROOM TART	
<i>'Apple Pie' Compote, Maple Syrup</i>	16	<i>Pickled & Roast Radish</i>	
SMOKED SALMON & WILD RICE CAKES		<i>Fairwinds Farm Goat Yogurt, Puffed Red Fife</i>	21
<i>Sunny Side Egg, Brown Butter Hollandaise</i>		SALTED HALIBUT DUMPLINGS	
<i>Local Lettuce, Pickled Red Onion</i>	21	<i>Local 'Dash', Radish, Fiddleheads</i>	
EGGS BENEDICT		<i>Soft Poached Egg, Sylvan Star Grizzly Gouda</i>	23
<i>Scallion Pancake, Soft Poached Eggs</i>		WINTER'S HEIRLOOM TURKEY	
<i>Brown Butter Hollandaise, Local Lettuce</i>		<i>Crispy Skin, Edgar Farms Asparagus</i>	
CHOICE OF:		<i>Sprouted Black Lentils, Local Lettuce</i>	22
<i>Top Grass Beef Sirloin</i>	27	TK RANCH BEEF BURGER	
<i>Broek Acres Pork Chorizo</i>	19	<i>Tiger Blue Cheese, Poached Rhubarb</i>	
<i>Edgar Farms Asparagus</i>	19	<i>House Cured Bacon, Potato Salad</i>	22
 		EDGAR FARMS ASPARAGUS FLATBREAD	
SIDES		<i>Buffalo Mozzarella, Wild Onions, Kelp</i>	21
BRIOCHE FRENCH TOAST	5	SELECTION OF ARTISAN CHEESE	
HONEY DRESSED FINGERLING POTATO	4	<i>Canola Seed Crackers</i>	
HOUSE CURED BERKSHIRE MAPLE BACON	7	<i>House-Made Preserve</i>	31
BROEK ACRES PORK CHORIZO.....	5	FISH & GAME BOARD	
		<i>Smoked Wild Sockeye Salmon, Bison Pemmican</i>	
		<i>Goose Ham, Rabbit Rillettes, Coppa</i>	
		<i>Canola Seed Crackers (Serves 2)</i>	34

In-house filtered still & sparkling water. Unlimited \$1/Guest

RIVER CAFÉ

PRINCE'S ISLAND PARK

Canadian Seasonal Cuisine

Supporting regional and local purveyors, farmers and coastal fishermen practising responsible stewardship of the land, rivers and sea.

AN 18% SERVICE CHARGE WILL BE CHARGED TO PARTIES OF EIGHT OR MORE



All seafood selections are the best sustainable choices as recommended by Vancouver Aquarium's Ocean Wise Program.



One meal will be provided to someone in need for every Red Lentil Hummus served through Mealshare

SPRING 2019



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