

NARAMATA INN

LUNCH

OUR MENUS CHANGE WEEKLY DURING THE SEASON TO USE
THE BEST AVAILABLE LOCAL INGREDIENTS

OUTLANDISH SHELLFISH CHOWDER

D Dutchmen cream, corn, Jerome's potatoes, foraged sumac, mussels, clams, Road 17 char and wild BC sablefish 🌱

Add Naramata apple sourdough \$4

15 Small, 19 Large

SIDE STRIPE SHRIMP SALAD

Summerland bell pepper romesco, roasted hazelnuts, warm potatoes

23

GREAT BEAR SCALLOP + CRISPY PORK BELLY

Rosemary pickled Creek & Gully apples, BC maple roasted hazelnuts 🌱

23

UNEARTHED FARMS BEET SALAD

Walnut crumble, Tanto Latte ricotta, vin cotto

Add Great Bear scallops \$9 🌱

17

PUMPKIN AND SQUASH 'TOAST'

Brioche, local pears, Tiger Blue cheese cream

Add wild BC side stripe shrimp \$9

17

WILD AND FORAGED MUSHROOM TOAST

Ambrosia apple sourdough, black garlic and mushroom cream, Gurmit's apples, Terroir cheese

Add Great Bear scallops \$9 🌱

17

ROSEBANK FARMS CHICKEN

Plot Twist carrots, smoked bacon, Naramata walnut dukkahh

23

LOCAL LAMB AND ORGANIC BC BEEF BURGER

Delicata squash, aged Gouda, damson plum relish, espelette aioli

23

CHEESE

Fruit preserve, brioche

25

CHARCUTERIE

Fruit preserve, brioche

25

CHEESE + CHARCUTERIE

Fruit preserve, brioche

29



OUR PARTNERS

D DUTCHMEN DAIRY | MILK + CREAM

All milk and cream products are produced on location at D Dutchmen Dairy with milk sourced from a small, family-operated farm located in Sicamous, BC. This practice ensures a high quality, consistent supply.

POPLAR GROVE CHEESE | CHEESE

This boutique cheesery has a mission to create delicious, handmade, small batch cheeses from their perch on the Naramata Bench. With premium ingredients from D Dutchmen Dairy and artisanal attention to detail, each cheese is handled several times through the process producing consistently high quality, French-style cheeses.

TUG 6 | COFFEE

Roasted in Kelowna, Tug No.6 Craft Coffee Roasters are picking up where their namesake CN Rail tugboat left off, delivering a uniquely Okanagan coffee experience inspired by the lifestyle and landscapes of our region. Tug No. 6 is award winning, locally roasted and ethically sourced.

JERSEYLAND ORGANICS | CHEESE + YOGURT

Jerseyland Organics is a family owned and operated dairy in Grand Forks, BC. In 1994, Jerseyland Cheese began commercial production after completing the transition to "Certified Organic" status, making it BC's first producer of organic cheese, yogurt and dairy.

UPPER BENCH WINERY + CREAMERY | CHEESE

Hand-crafted in an on-site, state-of-the-art creamery only 12 minutes from the Inn, Shana and her team use 100% pasteurized Canadian cow's milk from D Dutchmen Dairy in Sicamous, BC.

PLOT TWIST FARMS

Karla at Plot Twist Farms has been helping to empower, transform and grow our Naramata Bench community through holistic and natural farming practices since 2017. Through sustainable farming practices, Karla aims to create a balance with nature to allow her crops as well as the ecosystem to thrive!