

NARAMATA INN

LUNCH

SUMMER SALAD

Naramata berries, Medley Organics fennel, classic vinaigrette, fromage blanc

21

*Add roasted Pacific scallops \$15 🌱
Add chilled wild BC sidestripe shrimp \$15*

FARMER'S GARDEN

Vegetables of the moment, elderflower dressing, Tanto Latte ricotta

21

*Add roasted Pacific scallops \$15 🌱
Add chilled wild BC sidestripe shrimp \$15*

63 ACRES BEEF TENDERLOIN TARTARE

White wine dressing, crème fraîche, house mustard, potato chips

33

WILD BC SIDESTRIPE SHRIMP

Sauce gribiche, 'pickled things', heritage wheat bun

29

NARAMATA EGGS BENEDICT

House-made scone, poached eggs, 'our neighbour's garden' hollandaise

27

TED'S TROUT SANDWICH

'All the herbs' aioli, Garnet Valley greens 🌱

31

ORGANIC BC BEEF BURGER

Jerseyland Organics cheddar, bacon, tomato emulsion

27

WILD PACIFIC HALIBUT OPEN-FACED SANDWICH

Desert Flower honey emulsion, Jerome's fennel 🌱

31

YARROW MEADOW CHICKEN

Heirloom beans, Summerland oyster mushrooms, herb crème fraîche

27

LOCAL CHEESES & HOUSE-MADE CHARCUTERIE

Okanagan fruit relish, candied nuts, pickled mustard, Naramata Inn bread

33





Birds of a feather feast together.