

ELIZA

Olives mix of mediterranean olives in our inn marinade 9

Chips house kettle chips with all dressing dip 5

Chicken liver parfait toasted brioche, fruit compote 10

Lentil soup whipped labneh, puffed wild rice 14

Fries triple cooked thick cut, served with roasted garlic & rosemary aioli 10

Milk bread caramelized onion miso butter 8

Delicata tempura squash rings with chili honey sauce 13

Kale salad free-run boneless chicken leg, heirloom kale, finely
chopped with lemon, parmesan dressing 25

just the salad 16

Eliza burger grass-fed beef, bacon, cheddar, butter lettuce, garlic
mayo & peach bbq sauce, served with fries 29

substitute kale salad 3

Pacific seafood chowder Salt Spring Island mussels,
Vancouver Island clams, fresh pacific fish, focaccia 29

Angel hair pasta handmade pasta, local mushrooms, kale, white wine
cream sauce, parmesan, Karla's microgreens 28

add spot prawns 8

Two Rivers lamb braised lamb shank, unearthed farms
corn polenta, olive parsley sauce 38

Tiramisu mascarpone mousse, lady finger sponge, coffee liqueur 13

Cheesecake New York style, orange sumac liqueur jelly, Localmotive blueberry compote,
fennel pollen 14

Chocolate crème brulee, Stillhead whiskey cream foam, semolina shortbread 14

*At Naramata Inn, nothing is more important than quality, seasonality, and freshness.
To ensure you are able to enjoy the very best of the moment, our menus are subject to variation.*