

## • FROM THE KITCHEN •

Chef Kai Leitner has created approachable, house made small plates with fresh and locally sourced ingredients designed for sharing. We encourage you to order a range of dishes and one of our specialty craft cocktails shaped to satisfy Vancouver's many social appetites.

### GARDEN

<b>Cauliflower Fritters</b>	12	<b>Heirloom Tomato Tart</b>	15
cumin, ginger, cilantro, citrus yogurt		marinated tomatoes, puff pastry, herbed goat cheese, olive tapenade, fennel, arugula, citrus vinaigrette	
<b>Blistered Shishito Peppers</b> <i>GF</i>	12	<b>Grilled Vegan Flatbread</b>	12
togarashi spice, lemon, olive oil		hummus, eggplant purée, cherry tomato, arugula, za'atar, citrus vinaigrette	
<b>Caesar Salad</b>	13	<b>Gnocchi Pomodoro</b>	16
romaine heart, parmesan crumb, lemon, caper & anchovy dressing		house made gnocchi, tomato sauce, fresh basil, parmesan, olive oil	
<b>Beet Carpaccio &amp; Burrata</b> <i>GF</i>	14		
beets, burrata, roasted walnuts, watercress, citrus vinaigrette			

### OCEAN

<b>Salmon Belly Satay</b>	13	<b>Chorizo &amp; Clams</b>	14
soy, citrus, maple		manila clams, white wine chorizo broth, finished with fresh herbs	
<b>King Crab</b> <i>GF</i>	18	<b>Garlic Prawn Sauté</b>	16
king crab leg, miso butter, lemon, parsley		pacific prawns, garlic, butter & white wine, finished with fresh herbs	
<b>Scallops &amp; Pork Belly</b> <i>GF</i>	21	<b>Pacific Northwest Seafood Medley</b>	24
pacific scallops, confit pork belly, preserved corn, pork cracklings		scallops, prawns, clams, mussels, salmon, tomato butter sauce, fresh herbs, grilled sourdough	
<b>Half Dozen Oysters</b> <i>GF</i>	13		
mignonette, horseradish, lemon			
<b>Mussels Rockefeller</b>	13		
mussels on the half-shell, butter, fresh herbs, breadcrumbs			

### LAND

<b>Duck Nuggets</b>	12	<b>Meat Burgoo &amp; Black Truffle Flatbread</b>	14
local Fraser Valley duck, citrus ponzu		cured meat burgoo, confit garlic, parmesan cheese, watercress, black truffles	
<b>Fraser Valley Lamb Ribs</b>	14	<b>Belmont Signature Burger</b>	13
braised lamb ribs, hoisin five spice glaze, crushed peanuts & coriander		100% ground chuck beef burger, sesame seed brioche bun, grainy mustard mayo, smoked gouda, bacon, lettuce & tomato <i>Add truffle fries 5</i>	
<b>Bourbon Glazed Chicken Wings</b> <i>GF</i>	15	<b>10oz Beef Striploin</b>	24
cherry wood smoked & grilled, Wild Turkey bourbon BBQ glaze		grass fed BC beef, onion rings, arugula salad, red wine jus, shaved parmesan & fresh herbs	
<b>Smoked Beef Tartare</b>	14	<b>Belmont Charcuterie Board</b>	22
black angus beef, shallots, gherkins, dijon, egg yolk, sourdough		house sausages, smoked meats, salami, pickled vegetables, condiments, sourdough	
<b>Duck Salad</b> <i>GF</i>	13		
duck confit, hard boiled duck egg, field greens, pickled onions, cranberries, toasted pumpkin seeds, smoked gouda dressing			