SNITCHES

STARTERS

BELLY OF THE BEAST $22
Braised pork belly, mojo salsa verde, pickled shallot, plantain chips, black bean puree.

SHIITAKE TATINE $18
Whipped goat cheese, confit egg yolk, manchego, & chive on toast by The Sour.

SALTSPRING MUSSELS $32
House cider & mustard broth, toast by The Sour.

SALADS

SNITCHES COBB
half $10 full $18
Romaine, lardon, blue cheese, avocado, grape tomato, pickled shallot, red wine vinaigrette.

FALL FROM GRACE
half $10 full $18
Endive, apple, delacata squash, cider vinaigrette, cultured cream, pepitas.

SIGNATURES

LAMB BOLOGNESE $28
Ground colorado lamb ragu, vadouvan cultured cream, fettucine.

WHITE RABBIT RAGOUT $32
Hand-shredded rabbit, milk-braised white ragout, aromatics, fettuccine.

FOWL MOUTH $44
La Belle farms duck breast, delacata squash, cherry, endive, hazelnut.

SEOUL FOOD $38
Prime beef short rib, squash puree, house-made kimchi, crisp brussels leaves, braising jus.

RARE FORM
16oz CAB ribeye $58
8oz tenderloin $64
12oz wagyu new york $80
Sauce au poivre, choice of side: baked potato, brussel sprouts, squash puree.

HARVEST HOG $44
12oz bone-in haluka pork chop, squash pudding, brussels sprouts, lingonberry jam.

SUPPLEMENTALS

CHIMICHURRI $6
Aromatics, herbs, olive oil.

SHRIMP SKEWERS $14
Marinated and char-broiled.

BLUE CHEESE BUTTER $8

DEMI GLACÉ $5

BREAD FROM THE SOUR $6

CRISPY BRUSSELS $14
Goat cheese, lardons, honey lime dressing.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns.
20% gratuity will be added to all parties of 6 or more.