

STONESEDGE

KITCHEN • WHISTLER

BETWEEN BREAD

~Available until 4:00pm daily~

Served with your choice of fries, mixed green salad or soup

Stonesedge Reuben

Montreal inspired smoked bison, Boerenkaas artisan cheese, red cabbage kraut, stonesedge aioli on toasted panini bread. \$14

Veggie Sandwich ✓

Parmesan artichoke spread, roasted red peppers, cucumber and arugula on toasted panini. \$12

Buffalo Chicken Sandwich

Buffalo fried chicken, house made buttermilk ranch dressing, crisp romaine lettuce on toasted panini bread. \$13

Sunday Roast Sandwich

House stuffed and roasted porchetta, herbed Dijon, watercress on ciabatta. \$13

LATE BREAKFAST

~Available everyday until 3:00pm~

Woodsman's Bowl

Slow braised pulled venison and two poached eggs over roasted butternut squash and sweet potato, arugula and ancient grains croutons, topped with chipotle hollandaise. \$16

Garden Bene

Balsamic roasted tomatoes, goat cheese, toasted ciabatta, hollandaise, balsamic drizzle and crispy herbed potatoes. \$13

STONESEGE BOWLS

Hunter's Bowl

Slow port braised pulled venison, caramelized onions & rigatoni pasta in a fire roasted tomato sauce finished with cream, topped with shaved parmesan \$20

Hot hot hot Noodle Bowl ✓ ✓^{GF} ✓^V

Our house favourite hot & spicy Thai lemongrass tomato broth, shimeji mushrooms, red peppers and rice noodles, garnished with cilantro, mint, green onions & lime wedge. \$10

Quinoa Burrito Bowl ✓ ✓^{GF} ✓^V

Chilled wild rice, quinoa, and pinto beans topped with pickled peppers, smashed avocado, cherry tomatoes, chipotle cashew cream and crispy kale. \$15

Harvest Bowl ✓ ✓^{GF}

Rich & creamy wild mushrooms with butternut squash, balsamic roasted tomatoes and crispy tofu, garnished with sprouts and balsamic reduction. \$16

without creamy mushrooms ✓^V

Add:

Seared tuna \$8 | Crispy tofu \$4

Grilled chicken \$6

WHOLESOME COMFORT FOOD

We serve Ocean Wise seafood, source organic & local produce & products, all our meat is free-range and raised without artificial hormones, and all our sauces and condiments are natural and made in house from scratch. What goes into your body here is all comfort and no guilt.

(✓) - VEGETARIAN (✓^{GF}) - GLUTEN FRIENDLY (✓^V) - VEGAN

BURGERS

Served with your choice of fries, mixed green salad or soup

Meadows Burger

Two Rivers Grass Fed Pemberton beef & wild boar patty, Boerenkaas artisan cheese, Stonesedge aioli, lettuce, pickle and onion. \$15

Add: Balsamic roasted tomatoes \$2

Bacon \$2 | Chorizo patty \$4

Veggie Burger ✓^V

Quinoa, wild rice and sweet potato patty; pumpkin and sunflower crusted patty, smashed avocado, ancho bbq sauce, chipotle cashew cream on a sesame bun. \$13

Add Boerenkaas Artisan Cheese \$2

COMFORTS...

Stonesedge Cassoulet

Rich, slow cooked pinto beans, De Puy lentils, *Two Rivers* pork sausage and bacon casserole served with mixed greens and grilled focaccia bread for dipping. \$16

Soup du Jour

It's the soup of the day... & Focaccia Bread \$8

Memories

Creamy tomato soup & grilled cheese sticks \$10



vancouver aquarium
ocean wise

STONESEDE

KITCHEN • WHISTLER

SMALL & SHARE PLATES

Warm Marinated Olives \$5 ✓ ^{GF} ✓ ^V

Falafel bites with ancho bbq sauce and our signature aioli \$9 ✓ ^{GF} ✓ ^V

 Salmon and albacore tuna fish cakes \$13

Warm artichoke and lemon dip, served with crostinis \$10 ✓

Marinated beef skewers, sour cream, green onions \$12

Creamy 3 cheese macaroni, bacon lardons \$9

Chicken Wings ^{GF}

Free range chicken wings accompanied by fresh vegetable crudité & our ranch dressing.

Choose between our buffalo sauce with crumbled blue cheese
OR maple bacon \$14

Poutine, Poutine, Poutine...

French fries, cheese curds & gravy:

Braised pulled venison \$15 | Beef bits \$13

Montreal smoked bison \$15

Mushroom gravy \$11 ✓

Add foie gras morsels \$8

Mountain Picnic

An assortment of free range cured meat, BC artisanal cheeses, Pickles, Spicy craft beer mustard, house chutney, fresh bread & crostinis \$17



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Feature: Wholesome Comfort Fusion
Ask your server about today's delicious comfort food reinvention with wholesome, nourishing & beautiful ingredients

SALADS

Add: Pan roasted salmon \$8

Crispy tofu \$4 | Grilled chicken breast \$6

Seared albacore tuna \$8

House salad ✓ ^{GF} ✓ ^V

A light & fresh seasonal mixed greens salad with shaved beets, cucumber, carrots, cherry tomatoes & mustard seed vinaigrette. \$9

Caesar

Crisp romaine, baby kale, bacon lardons, croutons, softboiled egg, anchovies, parmesan, and our own creamy dressing. \$11

Winter salad ✓ ^{GF} ✓ ^V

Roasted root vegetables, baby kale, maple pumpkin seeds, goat's cheese and apple cider vinaigrette. \$10

Ni-swaz salad

Seared sliced albacore tuna, blinis, soft boiled egg, cherry tomatoes, olives, smashed avocado, olive oil and Dijon emulsion. \$23

SIDES:

Buttered Butternut Squash \$4 | Creamy Mushrooms \$5

Sauteed Kale \$4 | Wild Rice Pilaf \$4

Lyonnaisse Potatoes \$5 | Mashed Potatoes \$4

Zucchini Noodles \$5

WHOLESOME COMFORT FOOD

MAIN PLATES

~Available from 5pm - 10pm~

Crispy Duck Shepards Pie

Fragrant spiced roast duck & De Puy lentils in a tomato ragout, layered with sauteed kale, creamy mashed potatoes and topped with crispy duck pangritatta, served with mixed greens. \$28

Braised Venison

Carefully tied venison neck, slowly braised in wild mushroom and port sauce, served with roasted celeriac & parmesan crisp. \$28

Baked Chicken Lasagna

Comforting layers of chicken parmesan, grilled zucchini, fontina cheese, lasagna pasta, spicy tomato sauce. \$24

Wild Salmon ^{GF}

Pan roasted 6 oz wild bc salmon filet, wild rice pilaf, zucchini noodles and chimichurri on top. \$26

Bangers & Mash

Three grilled Two Rivers sweet & savoury apple & pork sausages, roasted garlic mashed potatoes, braised red cabbage, mustard seed gravy and crispy sage. \$20

Grass Fed Steaks ^{GF}

Grass fed BC Beef served with a rich demi glacé with lyonnaise potatoes, shaved beet & carrot garnish salad.
10 oz flank steak \$24 OR 8oz ribeye \$32

Two Rivers Meat Loaf

Two little loafs of grass fed BC beef, baked with house made Ancho BBQ sauce and topped with crispy Two Rivers salami. Served with roast garlic mashed potato \$20
Add gravy to your mash \$2