



stones

FIRST NATIONS INSPIRED CUISINE

SMALL PLATES

CHINIKI SASKATOON BERRY SOUP WITH FRY BREAD \$9

HOUSE CURED SALMON GRAVLAX \$12
SERVED WITH CAPERS, RED ONION, FRESH DILL, AND BLUEBERRY AIOLI

ROASTED BEET SALAD OF MIXED GREENS \$12
GOAT CHEESE & CANDIED PECANS W/ WHITE BALSAMIC VINAIGRETTE
Add SALMON \$6

KABOCHA SQUASH, CAULIFLOWER, GREEN BEANS & CARROT TEMPURA \$12
SERVED WITH TOMATO SAUCE AND CHILE CRÈME FRAICHE

BRUNCH PLATES

STONES NICOISE SALAD WITH OVEN BAKED SALMON \$18
WARM POTATO, EGG WEDGES, FRESH TOMATO, GREEN BEANS W/ CREAMY BUTTERMILK DRESSING

LOCAL FARM HAM, EGGS BENEDICT HOLLANDAISE WITH HASH \$16
GARNISHED WITH MIXED GREENS

SASKATOON BERRY FRENCH TOAST WITH WHIPPED CREAM \$16
FRESH BERRIES & SERVED WITH BOAR BACON
Add CANDIED PECANS \$1

SLOW COOKED ELK ROAST BANNOCK BREAKFAST WITH FRIED EGG \$19
ELK JUS, SALSA AND CHIPOTLE CRÈME FRAICHE

STONES BISON BURGER WITH SYLVAN STAR GOUDA, DIJON MUSTARD AIOLI \$15
LETTUCE AND TOMATO WITH SIDE MIXED GREENS GARNISHED WITH CUCUMBER
AND CARROT WITH WHITE BASLSAMIC VINAIGRETTE

SIDE PLATES

SIDE BACON (3PCS) \$4 SIDE OF BANNOCK \$2

MARBLE RYE TOAST AND HOUSEMADE JAM \$4