

# The OVEN

## SALADS & SHAREPLATES

Fresh Bread 6

baked fresh daily, served with balsamic & olive oil

Panzanella Salad 12

housemade bread, tomatoes, cucumber, red onion, caperberries, olives & white wine vinaigrette

Misto di Olive 9

warm, citrus-marinated Castelvetroano & Gaeta olives

Upper Bench Cheese Board 23

3 types of Upper Bench cheese, garden preserves, seasonal fruit, mustard, olives & dates

Add meat 7

Extra cheese 5

Upper Bench Salad 16

leafy greens, King Cole blue cheese, seasonal fruit & red wine vinaigrette

Fior di Latte & Prosciutto 16

fior di latte, prosciutto, greens, caperberries & gherkins

Baked Wheel of Grey Baby or U&Brie 20

baked in a cast iron pan and served with seasonal fruit, fresh bread & crostini

## PIZZA

Marinara 18

tomato sauce, garlic, oregano, black pepper & EVOO

Suggested pairings: Pinot Blanc | Pinot Noir

Margherita 18

tomato sauce, fresh basil, mozzarella & EVOO

Suggested pairings: Pinot Blanc | Merlot Cabernet Franc

Upper Bench 20

Okanagan Sun, Upper Bench Gold, U&Brie, fresh arugula, parmesan

Suggested pairings: Chardonnay | Pinot Noir

Lomo & Brie 19

tomato sauce, lomo, U&Brie, citrus olive oil, fresh arugula

Suggested pairings: Riesling | Estate Pinot Noir

Salami & Olives 19

tomato sauce, Genoa salami, mixed olives, U&Brie

Suggested pairings: Chardonnay | Merlot

King Cole Blue 20

honey, seasonal fruit, King Cole blue cheese, prosciutto

Suggested pairings: Riesling | Altitude | Cabernet Sauvignon

## DESSERT

Upper Bench Affogato 9

vanilla bean ice cream with Guinness and coffee reduction

Extras

balsamic 1 | arugula 2 | olives 3 | meat 5 | cheese 5 | bread 4

+applicable taxes

18% gratuity on parties of 6 or more

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