



SNACKS

BREAD AND BUTTER - 7.5

In house butter trio served with artisanal baguette

SMALL

ARUGULA SALAD - 10

Shaved parmesan, olive oil and lemon vinaigrette, croutons

HOUSE ROASTED & MARINATED RED PEPPER - 11 ✓

Virgin olive oil, lemon juice, sea salt

PAN CON TOMATE - 12 ✓

Grilled garlic baguette, tomato compote, fresh basil

SHARERS

DIPS, SPREAD AND BREAD BOARD - 14

House made hummus, tapenade and eggplant caviar with roasted and marinated red peppers. Crostini & local focaccia

BURRATA - 16

Arugula, walnut pesto and balsamic reduction

GNOCCHI - 21

Fort Langley gnocchi tossed in walnut pesto, tomato compote & grated parmesan

MARGHERITA FLATBREAD - 19

Fior Di Latte, roasted tomato & fresh basil
add speck - 6

SUMMER FLATBREAD - 20 ✓

Roasted tomato sauce, roasted red pepper, basil, black olives, arugula & walnut pesto drizzle
add speck - 6 / vegan option served without pesto

COFFEE, TEA & SWEET

ESPRESSO - 3.50

AMERICANO - 3.75

CAPPUCCINO - 4.25

LATTE - 4.50

MOCHA - 4.75

SELECTION SLOANE TEAS - 4

sub oat beverage

AFFOGATO - 8.5

Espresso shot, local vanilla bean ice cream

SEASONAL BERRY CRUMBLE - 12

Local vanilla bean ice cream

MARINATED OLIVES - 7 ✓

A selection of mixed olives, marinated in thyme & olive oil

MARINATED TOMATO SALAD - 12

Olive oil & lemon juice vinaigrette, fresh basil and ricotta
add burrata 12

DUCK RILLETTE - 13

Cornichon, grainy mustard, artisanal baguette

SPINACH DIP - 13.50

Cream cheese, mozzarella, sour cream, parmesan with focaccia

CHEESE BOARD - 25/35

Selection of cheeses, served with trimmings, house made crostini & baguette

FARMER BOARD - 28/38

Selection of cheeses and artisanal cured meats, served with trimmings

SALMON BOARD - 29

Smoked salmon lox, candied salmon, smoked salmon tartare

Please notify your server if you have any dietary restrictions

Gluten sensitive options available

VALLEY COMMONS

✓ *Vegan*

Our Local Suppliers:

Cioffis, Les Amis du Fromage, Mangia e Scappa, Republica Coffee Roasters, Olivier's Bakery, La Focacceria, Maria's Gelato, Cranberries Naturally



FOR HOW WE GATHER, TODAY, AND TOMORROW

VALLEY COMMONS IS A WAY OF GATHERING, OF RELISHING IN BC'S MOUNTAINS AND LAKES, THE SWEEPING VINEYARDS AND ABUNDANT ORCHARDS. HERE, YOU'RE WELCOMED AS FAMILY.

We celebrate our province from two of Canada's most fertile valleys: the Fraser and the Okanagan. Valley Commons is a spot for friends and family, for special occasions and spontaneous get-togethers, for relationships new and old.

Whether serving from our tasting room or sending our sips on the road for your next weekend getaway, we're sharing our valleys' bounty—beyond the wine. The essence of carefree summers, lakeside picnics, slow afternoons with friends. It's an invitation to release, reconnect and rediscover.

Valley Commons becomes a journey and a destination for all things life.

