

## **smaller plates** – Great for sharing.

- Patat Frites** – House cut Kennebec fries served with garlic tarragon mayo & ketchup. **5**
- Mixed Olive Plate** – Just as it sounds. **5**
- Warm Beet Salad** – Red & gold beets, sautéed red onions & spinach topped with a breaded goat cheese puck. **12**  
Finished with a balsamic drizzle & candied walnuts.
- Spicy Long Beans** – Wok sautéed with spicy soy chili glaze, finished with candied peanuts & sesame seeds. **8**
- Portobello Tart** – Tart shell, grilled portobello, dilled goat cheese, roasted red peppers, pine nuts & some greens for colour **9**
- Grilled Chorizo** – Spicy chorizo grilled to order, served with mustard. **6**
- Gascony Duck Spring Roll** – Savoy cabbage, peppers, house made duck confit & a chili drizzle to finish. **10**  
Roll it up, fry it up, eat it up.
- Beef Croquettes** – Stewed beef, potatoes & vegetables, breaded & fried to order. Served with patat frites. Very Dutch, very goed. **6**

**Tomato Gratin** – Diced tomato, aged cheddar, goat cheese & cream, baked to order & served with bread. **11**

**Indonesian Chicken Satay** – Three skewers of chicken marinated in coconut milk, served with Ronald's spicy satay sauce. **9**

**Savoury Scallops** – Pan seared on top of sautéed cabbage & crispy capicollo covered with a beurre blanc. **11**

**Crab and Shrimp Cakes** – Crab, shrimp & 14 other ingredients make up our most popular menu item. Partnered with a fresh pea shoot salad. **12**

**The District Salad** – Mixed greens, dates, sundried cranberries & tomatos, our house dressing topped with a poached egg. **12**

**The Winter Salad** – Mixed greens, sliced Belgian endive, sliced apple, candied walnuts, blue cheese & our house dressing. **12**

*\*Add chicken on either salad for 4 dollars\**

**Charcuterie &/or Cheese plate** – Your choice of three selections from either column of local & international selections. Please check the chalk board or ask your server for this week's selections. Served with bread & a selection of accompaniments. **16**

## **BIGGER PLATES** – You don't want to share these

**Steak Frites** – Patat frites, tarragon herb butter & market vegetables.

8 oz. New York served medium **22**

8 oz. Tenderloin served medium rare, cut on the bias **24**

**Kilted Chicken** – A chicken breast stuffed with sautéed **22**

spinach, wrapped in capicollo ham & topped with a mustard

sauce. Served with a garlic & leek mash.

**Chicken Pot Pie** – Vegetables, chicken & cream come **12**

together with a pastry lid.

**The NO. 13 Burger** – Our interpretation of a classic, a **16**

tenderloin & sirloin burger, dressed to impress with

The District secret sauce. Served with patat frites.

**Fish & Chips** – Stella battered northern BC Ling Cod. **20**

Served with patat frites & house made tartar sauce.

**Mussels** – Served with patat frites or grilled bread.

District – Red onion & garlic slivers, Russell cream ale, **16**

charred roma tomato, chorizo sausage, fresh tarragon &

dried guajillo pepper.

French – White onion, white wine, cream, garlic, **16**

leeks & fresh thyme.