

To Start

Mezze Platter for 1 \$13

Genoa Salami, lemon-garlic hummus, marinated Olives, Smoked Cheddar and Crostinis

Thai Chicken Satay \$12

4 Satays of chicken served warm in our house-made peanut sauce

Lemon-Garlic Hummus \$8

House-made hummus served with flatbread and cucumbers

Caprese Bruschetta \$9

Tomatoes, bocconcini, basil and garlic served with crostinis

Charcuterie Board \$27

Assortment of gourmet Cured Meats and accompaniments

Cheese Board \$26

Assorted Artisan Cheeses and accompaniments

Mixed Board \$42

Perfect merriment of gourmet Meats and artisan Cheeses with accompaniments

Salads

Classic Caesar \$10 | \$14

Romaine, croutons, parmesan, and house-made dressing.

Orchard Salad \$12 | \$16

Mixed greens topped with toasted almonds, fresh fruit and berries, pumpkin seeds, dried cranberries and house-made herb vinaigrette. (VG/GF)

Roasted Root Vegetable Salad \$12 | \$16

Mixed vegetables, spiced pecans, apples, and radishes over fresh greens with balsamic Dijon vinaigrette. (VG/GF)

Watermelon Cucumber Salad \$16

With cherry tomatoes, Parmesan, and pistachio topped with black-garlic vinaigrette. (V/GF)
Add prosciutto \$4

Sandwiches

Served with house-made coleslaw

Creole Club Sandwich \$16

Roasted chicken, bacon, lettuce, tomato, and avocado on toasted sourdough bread with our chili-lime mayo.

West Coast Smoked Brisket \$17

Montreal-style smoked brisket tucked in between marble rye bread with mozzarella and grainy mustard.

Fresh Vegetables on Naan \$15

Fresh vegetables, lemon-garlic hummus, and avocado folded between naan.

(V. Make Vegan by requesting a baguette)

NLEW Cheesesteak \$17.5

Baguette with roast beef with sautéed peppers and onions, chili lime mayo, topped with smoked cheddar and baked until melty.

Any sandwich with a soup or small salad \$22

Soups

Served with house-baked crostinis

Daily Soup \$9

Please ask your server for today's house-made creation.

Roasted Red Pepper and Tomato \$9

Rich flavours of roasted tomatoes and peppers with fresh herbs

Spicy Pacific Seafood Chowder \$9

Assorted fresh seafood with potatoes, corn and onions in a creamy seafood base.

Naan Flatbread Pizza

Served with Chef's signature pickled vegetables

Margherita \$15

Tomato, mozzarella, bocconcini, basil, and balsamic reduction. (V)

Forager \$16.5

Portabella mushroom, caramelized onion, mozzarella, benedictin bleu, kale. (V)

Harvest \$16.5

Grape, mozzarella, brie, fresh herbs. (V)

The Brooklyn \$17.5

Calabrese Salami, Wild Boar Salami, Mozzarella, and Parmesan. Garnished with Peperoncinis and chopped Parsley.

Pastas

All pastas served with Garlic Toast

Gluten free option available for \$2 per order

Sicilian Pesto \$23

A blend of pistachio, parsley, roasted garlic, and sautéed wild mushrooms over trottolo pasta. Finished with parmesan and fresh cracked pepper. (V)

Add 5oz chicken \$8

Add 4 Prawns \$9

Chorizo & Roasted Artichoke Pasta \$23

Roasted tomato sauce, chorizo and roasted artichokes topped with fresh parmesan.

Add 5oz chicken \$8

Add 4 Prawns \$9

Chicken Alfredo \$21

Rich Alfredo sauce served over trottolo noodles with baked chicken and Parmesan.

Add 5oz chicken \$8

Add 4 Prawns \$9

Accompaniments

Spice up your meal by adding any of the following:

Baked Chicken Breast \$5 | \$8

Prawns 4 \$9

Avocado \$4

Garlic Toast \$3.5

Crostini \$3

Olives \$4 | \$6

Pickled Vegetables \$3 | \$5

Extra Cheese \$3

Dessert

Cheesecake \$12

House-made cheesecake with ever-changing, seasonal flavours. Ask your server for today's variety.

Turtle Brownie \$9

Our rich, house-made Brownie served with Salted Caramel Gelato, Glazed Pecans and topped with Caramel Sauce.

Scoops \$3.5/scoop

Salted caramel gelato or vanilla bean ice cream. (GF)

V – Vegetarian, VG – Vegan, GF – Gluten Free
(Gluten free bread, flatbread and pasta available upon request, subject to additional charge)