

It Starts With This

Fruit & Cheese Board | \$24 V

Chefs weekly selection of specialty cheeses, fresh fruit, jams, spreads, crackers and crostini

Charcuterie | \$28 V

Chefs weekly selection of specialty cheeses, cured meats, grilled and pickled vegetables, jams, spreads, crackers and crostini

Fried Goat Cheese | \$16 V

Spiced cashew crusted goat cheese served with garlic crostini, mango habanero sauce and roasted garlic cilantro yogurt

Baked Truffle Spinach Dip | \$15 V

Cream cheese, spinach, garlic and artichoke with truffle oil and spices, topped with mozzarella and served with crostini and corn tortilla

Roasted Corn And Tarragon Crab Cakes | \$15

Delicate crab, roasted corn, chives and fresh tarragon lightly bound together with creole aioli, panko breaded served with roasted garlic cilantro yogurt

From the Grill All our burgers are made in house, hand formed into 7oz patties and served on a savory sun dried tomato & basil Kaiser bun

Served with your choice of: House Salad OR Caesar Salad

The Original | \$15

Roasted garlic aioli, roma tomato, butter leaf lettuce, grilled red onion, dark ale mustard and relish

The Black Forest | \$16

Peppered bacon aioli, wild mushrooms, black truffle cheddar, butter leaf lettuce and roma tomato

The Garden Burger | \$15 V

Chickpea, butter roasted corn and pea patty, flame grilled zucchini, roasted garlic cilantro yogurt and chipotle aioli, butter leaf lettuce and roma tomato

Chicken Apple Brie | \$15

Grilled chicken breast with crisp green apple, melted brie, spring mix and mango habanero sauce on a Kaiser bun

For the Heart

The Sommelier | Full Order \$15 | ½ Order \$9 V

Red grapes and goat cheese with fresh dill, organic greens, pickled onion, cucumber, spiced cashews and served with a red wine balsamic vinaigrette

Chef Salad | Full Order \$17 | ½ Order \$10

Crispy prosciutto, Cajun grilled chicken breast, roasted red peppers, cucumber, pickled onion, braised cabbage, roasted corn, sliced avocado and devilled eggs over romaine hearts. Served with a blue cheese dressing

Shrimp Salad | Full Order \$17 | ½ Order \$10

Coconut breaded shrimp with roasted corn, black beans, red peppers, avocado and quinoa over romaine hearts with jerk vinaigrette

Classic Caesar | Full Order \$14 | ½ Order \$8

Romaine hearts with parmesan, bacon, fresh herb garlic croutons and Caesar dressing
Add chicken | \$5

On A Light-ish Note

**Marinated tofu available for substitute at no cost;
Vegan with out yogurt*

Dragon Bowl* | \$18 VVG

Cajun chicken, braised red cabbage, avocado, carrot, black bean corn salsa and Pico de Gallo with jasmine rice, cilantro, roasted garlic yoghurt and sweet heat dragon sauce

Poké Bowl* | \$19 VVG

Teriyaki marinated sushi grade salmon; diced avocado, mango, cucumber, spinach and seaweed over rice garnished with sesame and drizzled with hoi sin.

Smoothies

Strawberry Banana | \$8

Mango Orange | \$8