

## *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**