

SHARED

BAKED GOUDA BOWL: smoked Gouda, chevre&roasted garlic cream, house chips, toast points **-8**

STUFFED PRETZEL: 3 homemade pretzel rolls, one stout Dijon, one roasted tomato &gouda, one fennel roasted pork & onion **-6**

CAMEL ON HORSEBACK: fig & bleu cheese tapenade, crispy pork belly, toasted French bread **-6**

PÂTÉ TOAST: choice of mushroom pate or chicken liver pate, cornichons, whole grain Dijon, toasted French bread **-5**

MAC & CHEESE: smoked Gouda, cheddar, apples, leeks **-5**

FRÎTES: hand cut fries, porter aioli, Sriracha aioli, roasted garlic & green olive aioli **-6**

WHITE BEAN HUMMUS: toasted pepitas, pickled carrots, toasted French bread **-8**

PICKLE PLATE: assorted pickled vegetables **-3**

LEMON & DILL GARBANZO: baked garbanzo beans w/lemon, dill, sea salt **-3**

CURRIED CASHEWS: roasted cashews, yellow curry, sea salt **-4**

SANDWICHES

(all sandwiches come with house kale salad, add fries for \$2, add poutine for \$3)

PBLT: braised pork belly, tomato, bibb lettuce, porter aioli, toasted sourdough **-12**

SHORT RIB SANDWICH: sous vide short rib, toasted red onion, roasted tomatoes, cheddar, toasted French roll **-12**

CHICKEN & WAFFLE SANDWICH: roasted chicken, bourbon-maple gravy, cranberry chevre, between toasted waffles **-10**

BAHN MI: choice of fennel roasted pork, lemon roasted chicken, or marinated baked tofu, pickled carrot and daikon, cilantro, jalapenos, cucumber, Sriracha aioli, red onion marmalade, toasted French roll **-11**

JERK CHICKEN: lemon roasted chicken, house jerk seasoning, pear & parsnip slaw, toasted French bun **-11**

PORTABELLA DIP: herb roasted portabella, provolone, toasted red onions, veggie au jus, toasted French roll **-11**

REUBEN: choice of corned beef or marinated baked tofu, choice of foreign island or whole grain Dijon, sauerkraut, Swiss, toasted pumpernickel-**11**

CHICKPEA SALAD: lemon-dill chickpea salad, bibb lettuce, tomato, Swiss, toasted French bun-**9**

MUFFULETTA: hot capicola, genoa salami, provolone, olive tapenade, house vinaigrette, toasted French bun -**10**

CLASSIC VEGGIE BURGER: house made veggie burger, cheddar, bibb lettuce, house pickle chips, foreign island dressing, toasted French bun -**10**

ENTREES

ROASTED BUTTERNUT SALAD: arugula, roasted butternut squash, apple-cinnamon chevre, fig-balsamic vinaigrette-**11**

KALE & LENTIL SALAD: olive oil & lemon massaged kale, green lentils, pear, toasted papitas, cranberry-beet vinaigrette-**11**

POUTINE: hand cut fries, cheddar cheese curds, mushroom gravy-**10**

SHORT RIB & FRÎTES: sous vide short rib, frites, stout gravy, greens & roasted garlic-**18**

MAC & CHEESE: smoked Gouda, cheddar, apples, leeks-**10**

DESSERT

FLOURLESS CHOCOLATE CAKE: peanut butter ganache-**7**

get loose and add pork belly, fennel roasted pork, or marinated baked tofu to anything for only \$3

ask your server about our children's options