



SOUPE DU JOUR CUP \$7.5 BOWL \$9.5

EVER CHANGING, THIS IS CHEF'S CHOICE OF SEASONAL INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW

SEAFOOD CHOWDER CUP \$10 BOWL \$15

FRESH HADDOCK & MUSSELS IN A HERBED CREAM BROTH WITH LOCAL POTATOES, CARROT & ONION, SERVED WITH FRESH BREAD

CAESAR SALAD \$15

ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL FOCACCIA CROUTONS, HOUSE SMOKED BACON & PARMESAN

DEM BREAD STICKS \$17

OUR CREAMY HOT MIX OF THREE CHEESES SERVED WITH GRILLED BREAD STICKS FOR DIPPING - ONE OF OUR FAVOURITES!

ROASTED BEET SALAD \$16.5

ROASTED LOCAL BEETS TOSSED IN A GOAT CHEESE DRESSING ACCOMPANIED WITH A MICRO AND MIXED GREEN SALAD

OKONOMIYAKI (JAPANESE PANCAKE) \$17.5

A JAPANESE NAPA CABBAGE PANCAKE TOPPED WITH FRIED PORK BELLY AND A TRADITIONAL SOY AND APPLE DRIZZLE, & OUR HOME KIMCHI, JAPANESE MAYO

MEXICAN CORN DIP \$15.5

A ROASTED CORN AND VEGETABLE SOUR CREAM DIP SERVED WITH FRESH FRIED PITA CHIPS. A GREAT SHARING PLATE!

TEMPURA SHRIMP \$19.5

CRISPY SHRIMP WITH A SOY AND MIRIN SAUCE, SERVED ATOP AN ASIAN CABBAGE SLAW WITH CILANTRO

MAINS

ALL SANDWICHES BELOW ARE SERVED WITH A MIXED GREEN SALAD
& FRIED POTATO WEDGES

SMOKED CHICKEN CLUB

\$22.5

OUR IN-HOUSE SMOKED CHICKEN WITH CRANBERRY AIOLI, ASIAGO CHEESE & BACK BACON ON TOASTED SEVEN GRAIN BREAD

VEGETABLE PHO

\$21

VEGETABLE BASED PHO WITH RICE NOODLES AND VEGETABLES TOPPED WITH BEAN SPROUTS, GREEN ONION, LIME & ROASTED GARLIC CHILI SAUCE

ADD: PORK BELLY: \$4.5 SHRIMP: \$5 CHICKEN: 6

MATEUS BLT

\$19

BACON, LETTUCE & TOMATO WITH AIOLI ON TOASTED BOULANGERIE SEVEN GRAIN BREAD

ADD: FRIED EGG \$2

KIMCHI QUESADILLA

\$19

OUR HOUSE MADE KIMCHI QUESADILLA WITH CHEESE, SOUR CREAM AND
TOPPED WITH A CHILI OIL CRISP. ADD A FRIED EGG IF YOU WANT AT NO CHARGE

HADDOCK BURGER

\$21

OUR PANKO HADDOCK ON A BUN TOPPED WITH A CITRUS CREME FRAICHE, LETTUCE & TOMATO

BURGER OF THE DAY

\$22

EVER CHANGING DAILY BURGER SERVED WITH MIXED GREENS & POTATO WEDGES

STEAK SANDWICH

\$22.5

OUR STEAK CUT OF THE DAY SLICED ON FOCACCIA WITH MUSHROOMS, BRIE CHEESE AND AIOLI

BRUNCH

AVAILABLE SATURDAY & SUNDAY 11 – 2:30

FRENCH TOAST

\$18

Brioche French toast dipped in an egg wash with orange juice, chantilly cream, seared bacon strips, coulis & whip cream

OMELETTE

\$17

OUR CHEF'S DAILY CREATION SERVED WITH MIXED GREENS & WEDGES

CLASSIC EGGS BENNY

\$20

TWO POACHED EGGS & BACK BACON ON A TOASTED ENGLISH MUFFIN WITH HOUSE HOLLANDAISE ASIDE MIXED GREENS & WEDGES

FRIED HALLOUMI BENNY

\$20

FRIED HALLOUMI CHEESE WITH TWO POACHED EGGS & FRESH HOLLANDAISE ON A TOASTED ENGLISH MUFFIN WITH SALAD & WEDGES

SPINACH & TOMATO BENNY

\$20

SAUTEED SPINACH & TOMATO WITH TWO POACHED EGGS ON A TOASTED ENGLISH MUFFIN, HOUSE MADE HOLLANDAISE, SALAD & WEDGES

**** PLEASE CONSIDER PAYING BY DEBIT OR CASH TO HELP
LOWER OUR COSTS - THANKS! ****