

EXECUTIVE CHEF – MARC LYONS
'Using the finest local and regional ingredients'

Salads 12

(Add Grilled Chicken, Steak, or Tempeh to Any Salad \$6)

Caesar

Crisp Bacon, Parmesan, Garlic Crouton, Creamy Dressing

Fattoush

Hand Cut Greens, Marinated Mozzarella, Niagara Sumac and Za'Tatar Dressing

Greek

Heirloom Tomato, Cucumber, Dried Olive and Feta tossed in Oregano Vinaigrette

Crustino 12

(Served on House Baked Sourdough)

House Smoked Salmon

Arugula, Horseradish Crema

Oven Dried Tomato Bruschetta

Whipped Ricotta, Aged Balsamic

Prosciutto

Fig Marmalade, Soft Goats Cheese

Sharing Platters

Mediterranean Mezze 16

Seasonal Dips, Rice Crackers, Grilled Flat Bread and Potato Crisps

Cheese 22

Selection of Artisanal Cheeses, Seasonal Homemade Preserves and Crisps

Charcuterie 22

Seed to Sausage Capicola, Spanish Chorizo, Prosciutto, Mustard, Pickles

Sandwiches

(Served with Hand Punched Fries)

8oz Hand Formed Burger 19

Classic Garnish, Served on a Black Brioche Bun

(Add Cheese, Bacon, Mushroom, or Caramelized Onion \$2)

Grilled Porcini Bean Burger 19

Roasted Cashew "Butter", Carrot "Kraut", Arugula

Club Sandwich 20

Fried Chicken, Capicola, Provolone, Arugula, Smoked Rosemary Mayo

Fish Taco 19

Piri Spiced Whitefish, Rum Pickled Onion, Preserved Lemon Greek Yogurt

Lobster Roll 24

Drawn Butter on a Soft Roll, Creamy Coleslaw

From our Charcoal Grill 22

(Served with Couscous, Pickled Vegetable, Grilled Flat Bread)

Spanish Style Pork

Paprika and Green Onion Aioli

Moroccan Lamb Kofta

Spiced Date Puree

Gremolata Marinated Beef

Gorgonzola Oil

Souvlaki Chicken

Black Garlic Tzatziki

Market Fresh Feature Fish

Sides 9

Curry Dusted Hand Punched Fries with White Truffle Aioli

Onion Rings with Smoked Spanish Paprika Mayo

Sweet Potato Fries with Chipotle Mayo

Simple Greens Salad with Balsamic Dressing

Classic Caesar Salad

Creamy Country Coleslaw

TIARA