

_ **ch e**

, 11 .ed. - 12:30 .ed.

10

4

12

12

STARTERS

Sig a eS

Please ask your server for today's feature

P a Tac (2 c)

Fennel cabbage slaw, pickled red onions, and chipotle mayo

Chic e Wi g

Choice of: red hot sauce with blue cheese crumble, honey garlic sesame, or salt and pepper

Cha ed Ca if e

Cucumber raita, mint chutney

BURGERS 12

Toasted brioche bun, cheddar cheese, caramelized onion relish, garlic aioli, lettuce, tomato, and pickles. Served with fries or mesclun greens salad*

Bac Chee eb ge

Bac Bea a dQ i aB ge C i Chic e B ge

*Substitute for yam fries, onion rings, soup, or Caesar salad

SIDES

F e ch F ie		5
Ya F ie		5
Ha h B Pa	ie	5
O i Rig		6

ENTREES

5

9

9

9

B a ica Cae a Sa ad

Romaine, baby kale, charred cauliflower, house-made croutons, crispy capers, parmesan cheese, and classic Caesar dressing

Add grilled chicken breast, garlic prawns, or spicy crispy tofu

Medie a ea Fa afe B ic c i a ea Fa af

h e ade if a ce

B ai ed Beef Sh Rib Ha h

Fingerling potatoes, soft-poached egg, arugula, grape tomatoes, and pickled red onions

B ea fa Sa d ich

Toasted brioche bun, one egg over medium, Canadian back bacon, cheddar cheese, lettuce, and tomato. Served with hash brown patties

A icabe a e a .Ps s . . s srl .e.e srl .Bs.e H.es . Mrl .nd .r

2



DESSERT

Sig a e De e 5 Please ask your server for today's feature

BEVERAGES

SfDi		3
C ee Tea	H Wae	3
Mi ha e		5
S hie		5
Ca cci	La e	5

ALCOHOLIC BEVERAGES

C	c a	i Fea	e (1)	6
D	е	ic Bee			6

DOMESTIC WINE

Ga (6)	7
Hafi	е	19
R e		30