



TWO COURSE LUNCH PRIX FIXE \$10.95 (Monday to Friday - 12 PM to 3 PM)

Served with mixed organic baby field greens with toasted nuts and cherry tomato

SOUPS

Tomato Cheddar White cheddar cheese (chicken stock)

Soup of the day (Please check w/ your server)

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APPETIZERS

Tzatziki Yogurt Cucumber & walnut

Spiced Beet Spread Hazelnut & goat cheese

Hummus Dip Fresh parsley, black olive & EVOO

Smoked Eggplant Purée Roasted bell peppers & parsley

Hot Artichoke Hearts Aged cheddar & ripe tomatoes

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MINI PANINI

Vegetarian Leeks, mushrooms, asparagus, roasted bell peppers & tomatoes w/ beet sauce

BBQ Pulled Pork Slow braised tender pork, aged cheddar & Ayza BBQ sauce

Roasted Marinated Smoked Chicken Breast Irish cheddar, cranberry mayo & Dijon mustard

Prosciutto Di Parma Fresh mozzarella, aged parmesan cheese, fig jam & basil

Honey Maple Turkey Fresh mozzarella, basil pesto, mayo, roasted red bell peppers & arugula

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TARTINES (Open faced sandwich - **\$1** Extra)

Spiced Grilled Eggplant Tomato, fresh parsley, roasted red bell pepper & EVOO

Artichoke & Bresaola (salt cured beef) Diced tomatoes, caper mayonnaise, cornichon & chopped dill

Atlantic Smoked Salmon Non - fat cream cheese, chives, red cabbage, shallot & tarragon

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FLATBREADS Served with Avocado Steak Fries and Dill Pickle (**\$2** Extra)

White Truffle Garlic cream sauce, bresaola (salt cured beef) and white truffle oil

Classic Margherita Sopressata (sweet pork salami), tomato sauce, fresh mozzarella and basil

Mediterranean Goat Cheese, sun-dried tomatoes, black olives and parsley

Wild Mushroom Fresh mozzarella, arugula, truffle drizzle and shaved parmigiono