

## SNACKS

### **BREAD 'N BUTTER**

Sourdough, Grass-Fed Butter, Pickled Things

\$5

### **DAILY SOUP**

Seasonally Inspired Flavours

\$10

## SALADS

### **McMICHAEL'S CHOPPED SALAD**

Herbed Whipped Goat Cheese, Spiced Walnuts, Compressed Cucumber, Marinated Tomatoes, Green Grapes, Kale, Napa Cabbage, Parsley, Mint, Pickled Shallots, Red Wine Vinaigrette, Sumac

\$16

### **McMICHAEL'S CAESER SALAD**

Grilled Gem Lettuce, Crispy Bacon, Sourdough Crumble, Ontario Goat Gouda, Marinated Tomatoes, Chives, Caesar Salad Dressing

\$16

### **ADD ONS**

Chicken Breast, Salmon, Pork Belly

\$7

Tofu

\$5

## PASTA

### **POMODORO**

Penne, Tomato Sauce, Fresh Herbs, Ontario Goat Gouda, Basil Sourdough Crumble

\$17

### **ITALIAN SAUSAGE**

Penne, Spicy Italian Sausage, Radicchio, Ontario Tomatoes, Fresh Herbs, Parsley, Ontario Goat Gouda, Sourdough Crumble

\$20

## SANDWICHES

*All sandwiches come with a choice of mixed green salad or potato salad*

### **VEGETARIAN**

Grilled Tofu, Cranberry Goat Cheese, Lemon-Dressed Greens, Pesto, Pickled Beets, Roasted Root Vegetables, 12-Grain Loaf

\$17

### **CURED SALMON**

Everything Cream Cheese, Cured Salmon, Pickled Shallot, Cucumber, Capers, Herbs, Everything Bagel

\$17

### **GRILLED CHICKEN CLUB**

Grilled Herb Chicken Thigh, Maple Bacon, Cheddar, Arugula, Tomato, Pickle, Chipotle Aioli, Brioche Bun

\$18

### **HERITAGE PORK**

Heritage Pork, Apple Slaw, Spiced Cider Glaze, Brioche Bun

\$18

## DESSERTS

### **CARROT CAKE**

Cream Cheese Frosting, Oat Crumble

\$7

### **COOKIES**

Salted Caramel Chocolate Chip

\$3

## DRINKS

### WINE

Ontario VQA White, Red, Rose

\$12 | \$55

### BEER

In-House Selection

\$8

### BOTTLED BEER

In-House Selection

\$7

### CIDER

In-House Selection

\$6

### WATER

Perrier, Evian

\$5 | \$8

### SOFT DRINKS

Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea

\$3

### BREWED COFFEE

Regular, Decaf

\$3

### BARISTA COFFEE

Espresso, Americano, Macchiato

\$4

Latte, Cappuccino

\$5

### HERBAL TEA

\$4