

LUNCH

THE BLACK CAULDRON

BRIE & APPLE SANDWICH (V) - \$12

Triple Cream Brie | Apple | Canadian Maple Mustard Aioli | Baguette

DUCK PATE SANDWICH - \$22

with Orange zest sauteed in white wine with Red Onion and Garlic, served with Onion & Thyme Jam, Roasted Garlic & Baguette

QUINOA SALAD (GF) - \$15

Fresh Kale | Roasted Butternut Squash | Quinoa | Roasted Red Onions | Dates | Pumpkin & Sunflower Seeds | Dijon Mustard & Maple Syrup Dressing

add Goat Cheese crumble - \$3

upgrade to a shareable salad for the table - \$25

SEASONAL SOUP (V)(VG)(GF OPTIONAL) - \$12

Slow Roasted Tomatoes | Red Peppers | Basil

Topped with Balsamic Vinegar, Coconut Cream, Toasted Seeds and served with Garlic Crostinis

BREAKFAST SANDWICH (V & GF OPTIONAL) - \$10

Crispy Prosciutto di Parma | Fried Egg | Fresh Arugula | Cream Cheese | Onion & Thyme Jam | Black Charcoal Bun

LUNCH SPECIAL (PICK 2 OPTIONS)

1. Side of Seasonal Soup - \$6
2. Side of Quinoa Salad - \$7.5
3. Half Brie & Apple Sandwich \$6

ADD ON A PINT OF BEER OR A MOCKTAIL FOR \$5!

BURGER MONTH
WINNER

THE SHADOW QUEEN

maple mustard and crispy duck prosciutto infused house-made beef patty, stuffed with triple cream brie. Topped with aged farmhouse cheddar, arugula aioli, jalapeno relish, fresh tomato, fried pickled red onions, on a bed of fresh arugula. All this delicious wickedness is contained within a toasted black charcoal bun. Served with a side house salad or seasonal soup

\$22.50

*vegetarian and gluten free options available

SIDE HOUSE SALAD

Fresh Arugula | Toasted Sunflower and Pumpkin Seeds | Lemon Raspberry Balsamic Vinaigrette | Dried Cranberries

SIDE SEASONAL SOUP

Slow Roasted Tomatoes | Red Peppers | Basil
Topped with Balsamic Vinegar, Coconut Cream, Toasted Seeds
and served with Garlic Crostinis

Add on to your
lunch or build
your own
sandwich!

CURED MEATS (25G):

Duck Prosciutto - \$5.75
Wagyu Bresaola - \$6.75
Coppa - \$4
Prosciutto - \$4
Elk Goteborg - \$5

CHEESES (50G):

Smoked Salmon Cheddar - \$3
Tiger Blue cheese - \$4.75
Aged Farmhouse - \$4.5
Goat Cheese - \$3

SAUCES (25G):

Onion & Thyme Jam - \$1.5
Spicy Tomato Jam - \$1.5
Canadian Maple Mustard - \$1.5
Curry Dijon Mustard - \$1.5
Candied Jalapeno Relish - \$1.5
Truffle Hummus - \$2

PICKLES (25G):

Red Onions - \$2
Borettane Onions - \$2.5
Beet Pickled egg - \$3
Green Beans - \$3
Carrot - \$3.5

BAGUETTE: \$3

GF CRACKERS: \$3

