# LUNCH

# SANDWICHES

### BRIE & APPLE (V) - \$10

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

ELK - \$12

Marbled Maple Cheddar | Elk Goteborg | Pickled Red Onions | Candied Jalapeno Relish Aioli | Baguette

# SMOKED SALMON + LONZINO - \$12

Smoked Salmon Cheddar | Lonzino | Pickled Red Onions | Canadian Maple Mustard Aioli | Baguette

# SALAD

## HOUSE SALAD (V) - FULL \$12, HALF \$6

Mixed Greens, Cherry Tomatoes, Kalamata Olives, Walnuts, Goat Cheese, Red Onions, Spiralized Carrots, Red Pepper, Eggplant & Pesto Vinaigrette. \*\*Add on char meat bits for \$3\*\*

#### SAUCES (25G):

Onion & Thyme Jam - \$1.5 Tomato Jam - \$1.5 Curry Dijon Mustard - \$1.5 White Wine Herb Mustard - \$1.5 Candied Jalapeno Relish - \$1.5 Truffle Hummus - \$2

BAGUETTE: \$3

# CURED MEATS (25G): CHEESES (50G):

Coppa - \$2.5 Schinkenspeck - \$2.5 Lonzino - \$2.5

Elk Goteborg - \$2.5

Fois Gras - \$6

### PICKLES (25G):

Red Onions - \$1.5 **Borettane Onions - \$2** 

Smoked Salmon Cheddar - \$3 Marbled Maple Cheddar - \$3 Blue cheese - \$8 1 Aged Farmhouse - \$5.75 Triple Cream Brie - \$4 Goat Cheese - \$2

> Add on to your lunch or build your own sandwich!