

LUNCH

THE BLACK CAULDRON

SANDWICHES & BOWLS

BRIE & APPLE (V) - \$10

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

ELK & MAPLE CHEDDAR - \$12

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

PROSCIUTTO & SMOKED SALMON CHEDDAR - \$12

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

DUCK PATE SANDWICH - \$15

Orange Zest | Mixed Greens | Red Onions | Roasted Garlic | Onion & Thyme Jam | Baguette

BREAKFAST SANDWICH (GF) - \$9

Egg | Smoked Salmon | Onion and Thyme jam | Micro Greens | Cream Cheese | Everything Bagel | Request GF

SMOOTHIE BOWL (V) - \$12

Organic Berries and Banana | Granola | Chia Seeds | Acai Powder | Coconut Shavings | Pumpkin Seeds | Fresh Fruit

SALAD

HOUSE SALAD (V) - FULL \$16, HALF \$8

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

Add on to your
lunch or build
your own
sandwich!

CURED MEATS

(25G):

Duck Prosciutto - \$5.75

Wagyu Bresaola - \$6.75

Coppa - \$4

Schinkenspeck - \$3.75

Prosciutto - \$4

Elk Goteborg - \$5

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

CHEESES (50G):

Smoked Salmon Cheddar - \$4

Marbled Maple Cheddar - \$4

Tiger Blue cheese - \$8.5

Aged Farmhouse - \$6

Triple Cream Brie - \$4

Goat Cheese - \$3.5

PICKLES (25G):

Red Onions - \$2

Borettane Onions - \$2.5

Beet Pickled egg - \$3

Asparagus - \$3

Carrot - \$3.5

BAGUETTE: \$3

GF CRACKERS: \$3