

CHEESE BOARD \$10

3 ONTARIO CHEESES, LOCAL HONEY, JT PRESERVES, NIAGARA FRUIT GARNISH, CRACKERS

CHEESE & CHARCUTERIE MIXED BOARD \$15

2 ONTARIO CHEESES, 2 CURED MEATS, LOCAL HONEY, JT PRESERVES, NIAGARA FRUIT GARNISH, CRACKERS

'CASABLANCA CHICKEN SANDWICH' \$10

MOROCCAN MARINATED CHICKEN BREAST,
MELTED BRIE, GREENS, APRICOT-GINGER CHUTNEY, LOCAL BAKERY BUN

'SMOKED MEAT SAMI' \$10

HOUSE CURED & SMOKED MONTREAL STYLE BRISKET
MAPLE DIJON, SAUERKRAUT, LOCAL BAKERY BUN, GERKIN GARNISH

'SHROOMS & CHEVRE' FLATBREAD \$10

SAUTEED OYSTER MUSHROOMS, LOCAL CHEVRE, VIDAL CARAMELIZED ONIONS, CANDIED GARLIC AIOLI, TORN BASIL GARNISH GLUTEN FREE FLAT BREAD +\$2

NIAGARA KALE SALAD \$10

TORN KALE, LOCAL GREENS, CRANBERRIES, TOASTED NUTS, GRILLED CHICKEN BREAST, RED WINE VINAIGRETTE