

Bistro Tuesday Lunch Menu

Shareables

Fresh Baked Bread | daily oils & butters | 8

Hummus of the Day | served with accompaniments | 14

Sweet Potato Fries | stingin' honey garlic, goat cheese | 14

Seared Ahi Tuna | crisp greens, tomato corn-salsa, chipotle aioli | 20

Crab Rangoon | sweet chili & citrus teriyaki | 21

Charcuterie Board | artisan meats, local cheeses, jam, hummus | 26

Soups & Salads

Soup D'Jour | chef's daily selection | cup 7 | bowl 10

Veraisons Harvest Salad | Arcadian greens, roasted butternut squash, pickled red onion, dried cranberries, candied pecans, cider vinaigrette | 16

Caesar Salad | romaine, sweet corn, parmesan, tomatoes, multigrain garlic croutons | 16

+ add chicken 7 | shrimp 10 | salmon 10 | steak 10 | tofu 5

Handhelds

All handhelds include fries. Substitute side salad or sweet potato fries \$1.50 | soup \$3 Glenora Burger | angus burger, Guinness onions, bacon, sharp cheddar, garlic aioli, brioche bun |Single 18 |Double 19

Autumn Chicken Sandwich | marinated & grilled chicken, applewood smoked bacon,
maple-chipotle aioli, Swiss cheese, Arcadian greens, on focaccia | 18
Crispy Chicken Sandwich | hot honey, sweet pickles, brioche bun | 19
Portobello Focaccia | grilled portobello, pickled onion, spinach, pesto, feta, focaccia | 18
Turkey BLT | roasted turkey, applewood smoked bacon, cranberry aioli, lettuce,
tomato, on sourdough | 18

Seafood Pot Pie | lobster, shrimp, haddock, roasted sweet potato & corn cream, puff pastry | 23