



11:00am Lunch Menu Monday to Friday

Soup of the day w/ grilled crostini	\$6,50
Tonkinese Vegetable noodle soup <i>Add chicken, beef or shrimp</i>	\$11,95 \$3

Special of the day served with soup and a glass of wine, pint of beer or dessert M/P

Miso Salad. Chopped lettuce, cabbage, mushroom, black rice, toasted almonds, eggs, Miso House dressing	\$12,95
The Big Red, Mixed green, goat cheese, red onions, walnuts, beets, blueberries, raspberry vinaigrette	\$12,95
Cauliflower Mac n' cheese salad, Macaroni, baked garlic cauliflower, shaved orange cheddar, celery, carrot, green onion, shredded baby spinach, light creamy sriracha dressing	\$12,95
Vegetable Poke salad, Cucumber, mango, carrot, green shallots, wakame seaweed, tofu, alpha sprouts, cashews, sesame seeds, cilantro, nori. Served over steamed brown rice with a spicy Miso House dressing	\$12,95
Roast Chicken Kiwi Cobb. Romaine, roast chicken, bacon, cheddar, tomatoes, sunflower seeds, Honey Dijon House dressing	\$15,95
Chopped Thai Shrimp Salad. Romaine, mango, spicy shrimp, carrot, cucumber, red pepper, mint, cilantro, Thai House dressing	\$16,95
Korean Grilled Beef Salad, Baby spinach, grille beef bavette, tomato, cucumber, green onions, mint, cilantro, Thai dressing	\$16,95
Le "Boucher Faché" Caesar, Grilled thick cut "Boucher Faché" bacon, romaine, challah croutons, anchovies, shaved Grano padano Parmesan	\$16,95
<i>Add Chicken to any salad</i>	\$3
<i>Add Beef tartar, salmon tartar or grilled shrimp to any salad</i>	\$5

Aschara's Pad Thai, Vegetables and Tofu \$12,95 *add chicken \$3, beef or shrimp \$5*

Spicy Turkey burger, Chipotle mayo, guacamole, pickled fresh cucumber, tomato	\$14,95
Otago Beef burger, Creamy coleslaw, aged cheddar, tomato, romaine	\$14,95
Le "Boucher Faché" BLT, Aioli, romaine, heirloom tomatoes, house pickles on a warm sourdough	\$10,95
Grilled Portobello & Goat cheese, with seasonal vegetables and pesto	\$10,95
<i>Add thick cut bacon or cheese to any burger or sandwich</i>	\$3
Grilled Shrimp Boston lettuce roll, Cucumber, carrot, green onion, shredded lettuce, lime leaf, coriander, lemon aioli, served with crostini	\$16,95
1895 Edition Pancakes, Stacked served with lemon sugar, Quebec maple syrup	\$12,95
<i>Add blueberries, caramelized banana or shaved cheddar</i>	\$3

**Our kitchen is not a nut free or any other allergen free environment*

Dessert
Flourless chocolate torte with sea salt \$5,95
Tart citron \$5,95
Pavlova of the day with pure maple syrup \$6.95
Big Baked chocolate chip or **Buttery oatmeal cookies** \$3.50



All artisan bacon supplied by our friends the Braides