

## MENU

### APPETIZERS

#### GRAZING PLATTER • \$26

Golden croquettes (chicken or beef), crispy corn ribs and flaky beef sausage rolls, served with creamy ranch, chipotle sauce, tangy dijon & fresh veggies

#### OXFORD COUNTY CHEESE PLATE • \$34

Light and nourishing, featuring a trio of local cheeses, seasonal fruit, nuts and crackers, paired with a rotating selection of dips & spreads (serves 2-3).

**+ ADD CANDIED SALMON TO YOUR GRAZING PLATTER OR CHEESE PLATE \$6.50**

#### ARTISAN PRETZEL TWIST • \$12

A rustic soft pretzel, fresh from the oven, paired with honey mustard for dipping (+ add cheese \$3.50).

#### CROQUETTES & BITTERBALLEN (spicy medallions) • \$12

Crispy, golden croquettes (beef or chicken) & traditional Dutch bitterballen served hot. With tangy dijon mustard and creamy ranch for dipping.

#### PROSCIUTTO FLATBREAD • \$15

Stone baked flatbread topped with shredded cheese, arugula & finished with a drizzle of balsamic glaze and honey for a perfect balance of savoury and sweet.

#### SUNDRIED TOMATO FLATBREAD • \$12

Warm flatbread topped with basil pesto, melted cheese, and sundried tomatoes, finished with a balsamic drizzle.

### SOUP & SALAD

#### FRESH GARDEN SALAD • \$6

#### SOUP OF THE DAY

Side • \$6 | Entree \$9 (includes bread & butter)

#### ADD A BOOST TO YOUR SALAD BOWL:

#### NORDIC SEED & NUT MEDLEY • \$4 (4.5g protein)

(Almonds, walnuts, sunflower seeds, pumpkin seeds, sesame seeds & chia seeds, lightly roasted with maple syrup and a pinch of cinnamon)

#### HARD BOILED EGGS • \$4 (14g protein)

#### GRILLED CHICKEN STRIPS • \$5 (28g protein)

#### LIGHTER FARE:

#### BAGEL • \$4 | CREAM CHEESE • \$1

#### CROISSANT • \$2.50 | BUTTER • \$0.50

### CLASSIC SANDWICHES \$16\*

*\*(includes a side house garden salad & potato chips)*

*Substitute soup for salad for an additional \$2*

#### FARMSTEAD BREAKFAST CROISSANT

Our signature croissant, baked in-house, with farm-fresh eggs, bacon and locally crafted Bright Cheese House cheddar.

#### HAM & CHEESE CROISSANT MELT

Flaky house baked croissant filled with smoky blackforest ham & locally crafted cheese from Bright Cheese House.

#### GOURMET GRILLED CHEESE

Cheddar cheese, cream cheese & dijon on sourdough bread, grilled til melted & gooey - the ultimate comfort food!

#### JALAPENO GRILLED CHEES

Cheddar cheese & pickled jalapenos on sourdough bread - a spicy twist to a classic sandwich.

#### HOMESTYLE EGG SALAD

Chopped eggs with creamy mayonnaise, diced celery & red onion served on a warmed kaiser bun.

#### AVOCADO OPEN FACE

Avocado, cucumber & cherry tomato seasoned with black pepper & himalayan salt on a toasted slice of sourdough.

**Gluten free bread available • \$1.50**

### SPECIALTY SANDWICHES \$19\*

*\*(includes a side house garden salad & potato chips)*

*Substitute soup for salad for an additional \$2*

#### MONTREAL SMOKED MEAT

Served on a warmed kaiser bun with dijon & a dill pickle garnish.

#### CHRIS SEAFOOD SMOKED SALMON

Tender slices of smoked Atlantic salmon, cream cheese, and a light sprinkle of dill, salt & pepper, served on a toasted bagel.

#### SUPERNOVA CHICKEN

Fresh shredded chicken breast, mixed with mayonnaise, dijon, finely diced celery & red onion, topped with a layer of crisp lettuce & served on a lightly sweetened maple waffle ~ try it with a drizzle of maple syrup or hot honey.

#### BRIE, PEAR AND BACON

Creamy Brie, crisp bacon and sweet pear slices drizzled with maple syrup on sourdough bread, grilled to golden perfection.

#### APPLE CHEDDAR & PECAN

Cheddar cheese, fresh apple slices & toasted pecans, sprinkled with cinnamon & drizzled with maple syrup, layered on hearty sourdough bread & grilled until perfectly melted - sweet, nutty and savoury in every bite.

**Gluten free bread available • \$1.50**

Complement your visit with a refined assortment of beverages, featuring specialty hot and cold drinks, elevated non alcoholic choices, and a handpicked collection of wines, beers, and cocktails.