

SOUP & FRIES

SOUP	9.00
HOUSE CUT FRIES	10.00
POUTINE	13.00
French Fries, Cheese Curds Topped With Gravy	

HANDHELDS

BREAKFAST BAGEL GF	12.00
Sesame Bagel With Over-medium Egg, Herbed Aioli, Pickled Jalapenos, Goat Cheese, Greens	

AVOCADO TOAST	12.50
Sour Dough Bread, Hummus With Tahini, Avocado, Sliced Boiled Egg, Cherry Tomato, Parsley	

CHICKEN FINGERS	13.00
Breaded Chicken Fingers And Plum Sauce	
Add Fries 4 Add Poutine 7	

GRILLED CHEESE	13.00
Sour Dough Bread, Aged Cheddar & Gruyere Cheese	
Add Bacon 3	

THE PICNIC BURGER GF	16.00
Brioche Bun, Lettuce Tomatoes, Caramelized Onions, Pickles, Ketchup & Garlic Aioli	
Add Aged Cheddar 2 Add Bacon 3	

Add Ons

SIDES

CHICKEN FINGERS GRILLED CHEESE BURGER	
Garden Salad	5.00
Fries	5.00
Poutine	7.00



POWERBOWLS & Salads

17

MEDITERRANEAN BOWL
Red Pepper Hummus, Lentils, Brown Rice, Cilantro, Caramelized Onion, Cherry Tomato, Cucumber, Red Onion, Pickled Onion, Kalamata Olive, Pickled Cauliflower, Pickled Carrot, Sumac Vinaigrette, Pita

HARVEST BOWL
Carrot Ginger Puree, Marinated Broccoli, Roasted Sweet Potato, Red Beets, Toasted Pumpkin Seeds, Avocado, Lemon Tahini, Chives

SOUTHWEST BOWL
Jalapeno Feta, Avocado, Red Bell Pepper, Green Bell Pepper, Green Chili, Chickpeas, Black Beans, Cherry Tomato, Southwest Sauce, Cilantro, Scallion, Tortilla Crisps, Lime, Crumbled Feta

KUJI BOWL
Citrus Ponzu, Sesame Honey Vinaigrette, Cucumber, Edamame, Avocado Puree, Sriracha Aioli, Pickled Ginger, Scallion, Brown Rice

KALE CAESAR SALAD
House Made Croutons, Caesar Dressing, Double Smoked Bacon, Parmesan Cheese

BEET SALAD
Roasted Beets, Beet Goat Cheese, Candied Almonds, Mixed Greens, Mustard Vinaigrette, Parsley, Crumbled Goat Cheese

ADD TO ANY BOWL OR SALAD

Protein Served Cold

Falafel	6	Roasted Salmon	8
Grilled Chicken	7	Spiced Flank	8