BREAD BAR good ingredients matter.

SHARED PLATES

BUTCHER'S BOARD 26



Charcuterie, fine cheese, house pickles, mustard, house toast

MUSSELS 19 Butter, garlic, shallot, white wine, cream,

CALAMARI 18 (1)





Cocktail sauce, lemon, chorizo, chilies, garlic aïoli

CREAMY HUMMUS 16 (%)

herbs, house toast, garlic aïoli



Crispy chickpea, lemon zest, parsley, za'atar spice, house toast Add fresh veggies 4 (*) (%)

Add za'atar pita 4 🗞



Crispy fried brussels sprouts, fresh chili, scallion, apple, umami sauce, sesame seed

MUSHROOM FLAT BREAD 22

caramelized onion, truffle honey

Roasted mushroom, thyme, taleggio, arugula,

BREAD PLATE 17

Roasted beet butter, pepitas, pome fruit & caramelized onion chutney, hummus, cheesy toast with za'atar

LOADED FRIES 15 (2) (8)





Daily creation

SKINNY FRIES 11

Kosher salt, thyme

SOUPS & SALADS

HEIRLOOM BEET SALAD 17 (*)



Arugula, roasted beet, mandarin, pepita, goat cheese, tahini yogurt

QUINOA, CHICKPEA & BLACK BEAN SALAD 16 (*)

Arugula, feta, lemon, roast jalapeño pesto, scallions, crispy quinoa

ARUGULA & FENNEL SALAD 16 (*)



Falafel with Tahini Yogurt 9 (*)



Korean-Style Tempeh 9 🛞 😡



DAILY SOUP 11



KALE CAESAR SALAD 16 😭

Baby kale, house croutons, parm, bacon

Served with a slice of fresh, buttered bread

Salmon 12 (*)

ADD



Arugula, shaved fennel, sunflower seed, parm, lemon, buttermilk dressing

MAINS

Choices of side where included: skinny fries or soup of the day Upgrade to loaded fries or any salad for \$3

CAMPANELLE 24

Fresh egg pasta, butternut squash, garlic, caramelized cipollini onion, brown butter, bread crumb, shaved parmesan, sage pesto, chili flakes Add roast mushroom or braised short rib 5

LINGUINE 26

Shallot, garlic, white wine, cream, roasted cauliflower, arugula, parmesan, walnut gremolata Add roast mushroom or braised short rib 5

MISO MUSHROOM RISOTTO 27 (இ)



Butter, garlic, shallot, roasted mushrooms, parmesan crisp, sesame seed, scallion, chili oil

GRAIN BOWL 29 (*)



Quinoa, kale, roasted broccoli & cauliflower with dried fruit gastrique, soft boiled egg, roasted sweet potato, miso, crispy chickpea, puffed wild rice, maple tahini dressing, with choice of protein

BRAISED SHORT RIB 33

Crispy fingerling potatoes with thyme, roasted cipollini onion, broccoli, carrot, beet, jus

MAC 'N' CHEESE 20



Bacon, caramelized onion, aged cheddar, with choice of side

CHEESEBURGER 21

Beef patty, aged cheddar, red onion, pickle, iceberg lettuce, house burger sauce, with choice of side Add bacon 4 🏶 街 🖙 Add extra patty 9 (7)

UMAMI BURGER 22

Beef patty, mushroom, pickled red onion, truffle aïoli, parm crisp, umami sauce, with choice of side

FALAFEL BURGER 19

House falafel patty, cucumber & red onion raita, tomato, iceberg lettuce, with choice of side













contains pork

WE CATER WE HAVE A FARM WE HAVE 3 COOKBOOKS



DIPS \$2.50

SML

LRG

STONE BAKED PIZZA

MVPIZZA Seasonal inspiration. \$1 from each purchase goes to our monthly MVP employees	Please ask your server	
THE HULK Red sauce, mozza, kale, pepperoni, bacon, green olive, garlic, parm, hot sauce	21	39
SWEET CHERRY PIE! White sauce, mozza, cherry chutney, prosciutto, hazelnut, arugula, basil, mint	19	37
PRINCESS PICKLE White sauce, mozza, chicken, sweet pickle, dill, garlic, breadcrumb, chili flake, ranch	19	37
MEAN BEAN () White bean, roasted sweet potato, red onion, baby kale, maple tahini vinaigrette, fried sage, chili flake	18	35
MISO SWEET Sweet potato & miso base, mushroom, scallion, roasted almond, pickled ginger, sage pesto	19	37
MARGHERITA Red sauce, mozza, basil, garlic, EVOO	18	35
CLASSIC PEPPERONI Red sauce, mozza, pepperoni, dried basil	18	35
APPLE & BACON	19	37
MEAT MOUNTAIN Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red peppers, pickled hot peppers, basil	21	39
BEE STING Red sauce, mozza, spicy salami, basil, honey, lemon ricotta, chili oil	19	37

vegan

gluten free

dairy free

contains pork

WE CATER
WE HAVE A FARM
WE HAVE 3 COOKBOOKS

Spice up your crust! Add house-made everything bagel spice to any pizza for \$2

If you don't see one of your past favourites on the menu, ask us if we can still make it for you!

Outside desserts are subject to a \$2 per person fee For parties of 8 or more, a pre-tax gratuity of 18% will be applied