

## food

croissant breakfast sandwich - vegetarian	7.50
house made butter croissant bun,fried egg prepared to order, spinach, aged cheddar, roasted garlic aioli.	7.00
croissant breakfast sandwich - ham	8.50
house made butter croissant bun, fried egg prepared to order, ham, aged cheddar, roasted garlic aioli.	
eature strata	5.50
egg, cream, sourdough bread mix with seasonal filling	
SMALL PLATES	
outter flight	7.50
whipped butter, garlic butter, brown butter, served with honey + sourdough bread	
neba's humus	7
house made hummus warmed and topped with butter, toasted almonds, smoked paprika. served with crostini	
sausage roll	13.50
house made puff pastry, in the smoke honey garlic sausage, topped with house fermented mustard + side salad w/ house dressing	
seasonal salad	7
please ask your server about our current seasonal salad	
grain salad	8
caprese on focaccia dlt rosemary focaccia, topped with fresh mozzarella, basil pesto, tomato, balsamic reduction, arugula. served with side salad	12
roasted zucchini + romesco	12
marinated and roasted zucchini planks, roasted red pepper, kale pesto, house n romesco, pea shoots, on niagara sourdough. served with side salad	nade
SANDWICHES	
pressed aged cheddar grilled cheese	12
aged white cheddar on niagara sourdough. served with house-made ketchup and side salad	
pressed buffalo chicken grilled cheese	13.50
shredded chicken tossed with buffalo sauce, cream cheese, and mozzarella on smoked barley sourdough. served with side salad	
roasted sweet potato (v)	13
cumin roasted sweet potato, topped with hummus, pickled carrot, horseradish, cucumber, greens and tahini dressing on multiseed sourdough. served with side salad	
chickpea salad (v)	14
chickpea salad topped with spinach and radish micro-greens on potato sourdough. served with side salad	
dlt blt	14.50
double smoked bacon, heirloom tomato, greens and house-made garlic aioli, on smoked barley sourdough. served with side salad	
'in the smoke"	16

chipotle aioli., on potato sourdough. served with side salad