

## Soup & Salad

### Caesar Salad \$9/\$12

*Smoked Bacon, Parmesan, Croutons, Romaine Hearts, Creamy Caesar Dressing*

### House Salad \$9/\$12

*Heritage Greens, Tomato, Cucumber, Shaved Carrot, House Vinaigrette*



### Quinoa Salad \$11/\$14

*Cranberry, Kale, Goat Cheese, Butternut Squash, Maple Balsamic*



### French Onion Soup \$14

*Baguette Crouton, Gruyere Gratin*

### Roasted Tomato & Fennel Soup \$8

*Coconut Milk, Fresh Basil*



## Shareables

### Mushroom Cheese Dip \$18

*Medley of Roasted Mushrooms, Melted Gruyere and Parmesan Gratin, Grilled Pita, Baguette Crostini*



### Baked Brie \$22.50

*Cedar Brae Honey, Fig Jam, Pesto, Crostini*



### Oyster Rockefeller (6) \$24

*Mornay, Spinach and Herbs, Parmesan Bread Crumb Gratin*

### Coconut Shrimp (8) \$18

*Coconut Breaded Shrimp. Mango Habanero Aioli, Lime Wedge*

### Mixed Antipasti \$21

*Prosciutto, Calabrese, Brie, Blue Cheese, Sharp Cheddar, Olives, Crostini, Fig Jam, Sweet and Smokey Mustard*

### Chicken Wings \$17

*BBQ Mild, Buffalo Medium, Buffalo Hot or Mango Habanero Veggie Sticks, Blue Cheese Dip*

## Pizza 12" Handtossed (Gluten Free Crust \$4)

### Prosciutto & Fig \$21

*Basil Pesto, Mozzarella, Prosciutto, Fresh Arugula, Fig Compote, Shaved Parmesan*

### Pepperoni \$17

*Ezzo Pepperoni, House Hot Honey*

### Margherita \$15

*Fresh Mozzarella, Basil, Extra Virgin Olive Oil*

**\*vegan margherita available\***



Vegetarian



Gluten Free



Vegan



## Handhelds

Served with Side Fries, Salad or Soup

### Short Rib Grilled Cheese \$18

White Cheddar and Gruyere Blend, Sourdough, Braised Beef Short Rib, Smoked Ketchup

### Cedar Brae Burger \$16.50

8oz Blend of Chuck, Brisket and Short Rib, Brioche Bun, Lettuce, Onion, Tomato, Pickle, Pommery Aioli  
Add White Cheddar \$2  
Add Bacon \$2

### Chicken Club \$17

Fresh Grilled Chicken Breast, White Cheddar, Bacon, Lettuce, Tomato, House Mayo, Focaccia Bread

### Cedar Brae Plant Burger \$17

House Made Quinoa and Portobello Patty, Multigrain Bun, Lettuce, Tomato, Pickle, Onion, Vegan Mayo  
Add Vegan Cheese \$2



## Entrée

### Spaghetti & Meatballs \$24

House Made Pork and Veal Meat Balls, Pomodoro, Parmesan, Italian Parsley

### 6oz Tenderloin \$45

Roasted Mushrooms, Red Wine Jus, Garlic Herb Butter, Crispy Onions, Pomme Puree, Broccolini

### Pan Roasted Black Cod \$39

Red Chili Ginger Glaze, Thai Coconut Sauce, Snow Peas, Red Pepper and Eggplant, Jasmine Rice, Cilantro, Lotus Chips

### Butternut Squash & Shiitake Risotto \$25

Roasted Butternut Squash and Shiitake Mushroom, Parmesan, Toasted Pumpkin Seeds



### Five Spice Orange Chicken \$29

Half Chicken, Five Spice Marinade, Kumquat Marmalade, Stir Fried Julienne Vegetables with Miso and Ginger, Jasmine Rice, Green Onion, Pea Shoots

## Dessert

### Sticky Toffee Pudding \$12

Served warm with vanilla ice cream

### Christmas Cookies \$8

Duo of house made gingerbread and classic shortbread



Vegetarian



Gluten Free



Vegan