

STARTERS

- DAILY SOUP** 15
Chef's rotating seasonal soup, prepared daily and served with house-made focaccia
- DAILY FRESH SOUP & GRILLED CHEESE SANDWICH** 18
Sourdough grilled cheese sandwich with garlic basil butter
- SPIRAL FRIES** 9
Served with lemon mayo
- CAESAR SALAD**  17
Crisp romaine, Mantles' Caesar dressing, toasted croutons and shaved parmesan
- COBB SALAD**   20
Crisp romaine, hard-boiled egg, bacon crumble, red onion, cherry tomatoes, roasted corn, smashed avocado, blue cheese and ranch dressing

MAINS

- THE VEGETARIAN HAVEN**   24
Zucchini, yam, avocado, mushroom, red pepper, fresh jalapeño, Gouda and cilantro mayo, served on sourdough bread
- THE ULTIMATE GRILLED CHICKEN SANDWICH**   26
Marinated chicken thighs, lettuce, tomato, crisp fried onions, bacon and charred tomato relish
- THE GODFATHER BURGER**  29
6oz custom-ground premium beef patty, prosciutto, aged Gouda, sun-dried tomatoes, arugula and pumpkin seed pesto mayo on a brioche bun
- Gluten-Free Bun 3.5*
Substitute Vegan Patty on request

FROM THE FORNO

Traditional round 12" crust or gluten-friendly cauliflower 10" crust

MARGHERITA 29

San Marzano tomato and basil sauce, mozzarella, pumpkin seed pesto and blistered cherry tomatoes

THE ORCHARD 29

Confit garlic cream sauce, compressed pear, crisp bacon, arugula and double cream brie

THE MEAT LOVER 32

San Marzano tomato and basil sauce, mozzarella, pepperoni, bacon, soppressata, jalapeño and roasted red onion

Substitute Vegan Cheese on request

DESSERT

Desserts are crafted by our in-house pastry chef

HASKAP BERRY CHEESECAKE 15

Hibiscus shortbread crust, berry macédoine

Haskap berries sourced locally from Honeyberry Farm Market

 Vegetarian

 Gluten Friendly

 Nut Friendly

 Dairy Friendly