

STARTERS & SIDES - \$9

Shishito Peppers with Truffle Salt
Fried Artichoke Hearts with Kalamata Tartar
Crispy Pickle Chips with Sambal Aioli
Rosemary Fries
Salad with House Vin

EATS

CAESAR - \$13

Hearts of Romaine, shaved cucumber, house caesar, pecorino romano croutons and a grilled chicken breast

AVOCADO TARTAR - \$16

Soy-Enoki Mushrooms, seasoned avocado, on herbs and greens with cucumber-orange pico

TACOSHIMI - \$16

An ode to the original...

Poke marinated yellowfin tuna, avocado, cucumber, and greens in a won-ton shell, with seaweed salad slaw

GYRO - \$15

Seasoned, thin shaved lamb, greens, kalamata olive, cucumber and feta on nawn bread with house tzatziki

GYRO PHILLY - \$16

Shaved lamb, fresh bell peppers, red onion, provolone cheese on a chewy, thin crust baguette & side

BRADFORD'S BURGER - \$13

8oz Certified Angus Beef patty, beefsteak tomato, shaved red onion, provolone cheese, and house smoked mustard, on a potato bun with fries

FISH & CHIPS - \$15

Tempura fried haddock with hand cut purple potatoes, served with our own kalamata tartar

REUBEN - \$15

Thin sliced pastrami, provolone cheese, sauerkraut, on marbled rye
With kalamata tartar for dipping and your choice of side

SALMON SALAD - \$16

Poached Atlantic salmon with capers, lemon, dill, and shallot on a bed of herbs and mixed greens

GRILLER - \$10

Gruyere cheese and bacon jam grilled on marble rye with a side

THE VEG - \$13

Vegan, plant based 'burger', oven dried tomatoes, cucumber, red onion, provolone, smoked mustard and a side

DESSERT

Lemon Sorbet with fresh berries - \$6

Tiramisu - \$8

Fruit & Cheese - \$11

