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 nann 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