

VUE CAFÉ

THE CHEESE BAR

Please refer to the cheese menu for specific selections, or try the "chef's choice."

3oz. \$10 5oz. \$13 7oz. \$17

SMALL PLATES

RED LENTIL "HUMMUS" WITH WARM FLATBREAD 7.

SYLVAN STAR GOUDA GRILLED CHEESE WITH
KAREN'S HOMEMADE KATSUP 6.

KALE CHIPS WITH ROSEMARY ASIAGO DIP 6.

HERB BISCUIT WITH LOCAL GOAT CHEESE 3.

SOUPS

7. BOWL 4. CUP

ROASTED BUTTERNUT SQUASH GARNISHED
WITH BACON AND MAPLE SYRUP

SOUP DU JOUR.

ADD A HERB BISCUIT 2.

PANINIS

Choice of roasted potato, organic field greens, or coleslaw

SMOKED TURKEY BREAST, ARUGULA, SYLVAN STAR
GOUDA AND CRANBERRY GRAINY MUSTARD 13.

ROASTED ALBERTA BEEF WITH CAMBAZOLA CHEESE,
RED ONION AND BUTTERLEAF LETTUCE 13.

OPEN-FACED STEELHEAD TROUT SALAD WITH BRIE,
LEMON AIOLI AND PEA SHOOTS 13.

BURGERS

Choice of roasted potato, organic field greens, or coleslaw

MUSHROOM AND PECAN VEGGIE BURGER WITH
SMOKED CHEDDAR AND CHIPOTLE HORSERADISH AIOLI
14.

LOCAL LAMB BURGER WITH OKA, ROSEMARY PESTO
AND BEET RELISH 15.

GARAM MARSALA RUBBED CHICKEN BREAST WITH
AGED CHEDDAR AND HOUSEMADE CHUTNEY 14.

FLATBREADS

DUCK CONFIT, FRESH PEAR, CAMBAZOLA,
AND PINENUTS 13.

FREE RANGE EGG, GRUYERE CHEESE, RED ONION,
AND TRUFFLE OIL 13.

TO DRINK

HOUSEMADE ITALIAN SODAS 3.5
ORANGE VANILLA, RASPBERRY

SAN PELLIGRINO lg 6.5

NANTON WATER sm 3

HOUSE MADE LAVENDER HONEY LEMONADE 4.5

HOT GINGER APPLE CIDER 3.5

TEA HOUSE

MIGHTY LEAF ORGANIC TEA 3.

Earl Grey, Breakfast, Chamomile Citrus, African
Nectar Rooibos, Spring Jasmine, Mint Mélange

ELIXIR ORGANIC LOOSE LEAF TEAS

Peach Blossom White, Moroccan Mint 3.

Organic Sencha Green 5.

COFFEE BAR

FRATELLO ORGANIC FAIR TRADE COFFEE

SERVED IN AN INDIVIDUAL 14oz PRESS 4.

Tarrazu Tanzania, Los Placenes, Decaf

MAKE IT A "LE CEZANNE CAFÉ" ADD 6.

amaretto, crème de cacao, whipped cream

ESPRESSO 3. CAPPUCINO 3.75 CAFÉ LATTE 4.

SALADS

ORGANIC BUTTER LEAF WITH ROASTED BEET, PEA
SHOOTS AND SESAME MAPLE GOAT CHEESE DRESSING
11.

BABY ORGANIC SPINACH WITH CANDIED PECANS,
WARM ROASTED APPLES, AGED CHEDDAR AND
HONEY VINAIGRETTE 11.

"COBB" SALAD WITH HARD BOILED EGG, TOMATO,
AVOCADO, BACON, WATERCRESS, BLUE CHEESE
AND HERB VINAIGRETTE 12.

ADD TO YOUR SALAD

CANDIED SALMON, DUCK CONFIT,
or CORIANDER SPICED CHICKEN
4. EACH

HERB BISCUIT 2.

PLATTER

CHOICE OF SOUP, CHOICE OF SALAD
AND A FRESHLY BAKED COOKIE 13.