

VUE CAFE

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.

AGED CHEDDAR AND HOUSEMADE CHUTNEY GRILLED CHEESE ON URBAN BAKER BREAD 6.

BABY SHRIMP AND LIME BRUSCHETTA 6.

OLIVES TASTING 4.

SOUPS

7. EACH

SMOKED TOMATO AND ROASTED PEPPER WITH CRUMBLLED FETA.

SOUP DU JOUR.

ADD A WHOLE GRAIN, CHEESE and HERB BISCUIT 2.

SALADS

11. EACH

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

BABY ORGANIC SPINACH WITH CANDIED PECANS, ERMITE BLUE CHEESE, FRESH BERRIES AND PINK PEPPERCORN VINAIGRETTE.

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

ADD TO YOUR SALAD

4. EACH

CANDIED SALMON, DUCK CONFIT, or CORIANDER SPICED CHICKEN

FLATBREADS

13. EACH

ORGANIC TOMATO, FAIRVIEW FARMS GOAT CHEESE AND FRESH BASIL.

DUCK CONFIT, HOMEMADE BBQ SAUCE, SMOKED CHEDDAR AND GREEN ONIONS.

TO DRINK

STEAZ ORGANIC GREEN TEA SODAS
(Raspberry, Orange, Root beer) 3.5

LOCAL NANTON SPRING WATER sm. 3 lg. 6.5

HOUSE MADE LAVENDER HONEY LEMONADE 4.5

ICED TROPICAL GREEN TEA 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 Light Roast, Saigon Dark Roast, Decaf

ESPRESSO 3. CAPPUCCINO 3.75 CAFÉ LATTE 4.

PANINIS

13. EACH

With choice of roasted potato wedges, organic field greens or coleslaw

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

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

FRESH B.C. HALIBUT SALAD WITH HAVARTI CHEESE, LEMON CAPER MAYO AND PEA SHOOTS.

BURGERS

With choice of roasted potato wedges, organic field greens or coleslaw

MUSHROOM AND PECAN BURGER WITH SMOKED CHEDDAR AND CHIPOTLE HONEY GLAZE 14.

LOCAL LAMB BURGER WITH ASIAGO, ROSEMARY PESTO AND CHERRY TOMATO RELISH. 15.

MAIN

SHRIMP AND CRAB CAKES WITH BASIL AIOLI AND WATERCRESS, CITRUS SALAD 16.