

VUE CAFE

Serving Lunch Tuesday - Saturday from 11 - 4

THE CHEESE BAR

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

3oz. \$10 5oz. \$12 7oz. \$17

SMALL PLATES

WARM ORGANIC BEAN DIP WITH
CHEDDAR AND HERB FLATBREAD 6.

OKA GRILLED CHEESE ON URBAN BAKER BREAD 6.

SIMPLE GREENS 5.

OLIVES AND HOUSEMADE PICKLES 4.

SOUPS

7. EACH

ROASTED SQUASH BISQUE WITH BASIL PESTO
AND TOASTED PUMPKIN SEEDS.

SOUP DU JOUR.

ADD A 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 PECANS,
CRUMBLD BLEU CHEESE, SUN DRIED CRANBERRIES
AND PINK PEPPERCORN VINAIGRETTE.

ORGANIC FIELD GREENS WITH APPLE FENNEL SLAW
AND ALMOND HONEY VINAIGRETTE.

ADD TO YOUR SALAD

4. EACH

CANDIED SALMON, DUCK CONFIT
or CORIANDER SPICED CHICKEN

FLATBREADS

12. EACH

CAMBAZOLA CHEESE, DUCK CONFIT,
ROASTED PEAR, ROSEMARY AND PINE NUT.

MARINATED BOCCONCINI CHEESE, OVEN ROASTED
ORGANIC TOMATO AND FRESH BASIL.

TO DRINK

STEAZ ORGANIC GREEN TEA SODAS
(Raspberry, Orange, Rootbeer) 3.5

LOCAL NANTON SPRING WATER sm. 3 lg. 6.5

HOUSE MADE LAVENDER HONEY LEMONADE 4.5

HOUSE MADE SPICED CALLEBAUT HOT CHOCOLATE 4.5

WARM RED WINE MULLED WITH CITRUS AND SPICES 6.

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

KICKING HORSE ORGANIC FAIR TRADE COFFEE
SERVED IN AN INDIVIDUAL 14oz PRESS 4.
Peruvian Light Roast, Grizzly Claw Dark Roast, Decaf
ESPRESSO 3. CAPPUCINO 3.75 CAFÉ LATTE 4.

PANINIS

13. EACH

with choice of roasted potato wedges or field greens

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

ROASTED BEEF STRIPLOIN WITH OKA CHEESE,
CARAMELIZED RED ONION AND RED WINE JUS.

ROASTED PORTABELLA MUSHROOM WITH BUTTER
LETTUCE, HERBED GOAT CHEESE AND DILL DIJON.

BURGERS

with choice of roasted potato wedges or field greens

ORGANIC CHICKEN BREAST WITH BRIE, ROASTED
PEPPERS AND BASIL MAYO. 14.

LOCAL BUFFALO BURGER WITH SMOKED CHEDDAR AND
APPLE SAGE ONION RELISH. 15.

CRAB AND BABY SHRIMP BURGER WITH HAVARTI,
DILL DIJON AND BABY PEA SHOOTS. 15.

MAINS

SHRIMP LASAGNA WITH HOUSE MADE RICOTTA,
SPINACH, FONTINA CHEESE AND GARLIC TOAST. 16.

CRISPY DUCK CONFIT ON A WARM WILD RICE SALAD WITH
ORANGE GINGER DRESSING AND WATERCRESS. 16.