



STARTERS

DAILY SOUP \$10

BLACK TIGER SHRIMP (GF) (8) \$18

Black Tiger Shrimp w/ blistered Tomatoes, Green Onions, Chilies, Garlic & Chili Oil w/ French Baguette

POTATO & CHEESE CROQUETTES (3) \$16

Panko-coated whipped Yukon gold potato patty w/ Green Onions, extra old Canadian Cheddar, Mozzarella Cheese & Organic Greens w/ Honey-Mustard Aioli

MINI POKE CUPS (5) (GF) (V) \$15

Mini Sushi rice cups w/ Pepper, Cucumber, Avocado, Edamame & Wasabi Peas w/ Soy Sauce & Wasabi

OYSTERS ROCKEFELLER (5) \$22

Baked Oysters in the half-shell w/ Shallot, Garlic, Cream Cheese, Spinach & Panko

GARDE MANGER CHARCUTERIE \$28

Hand-picked selection of dry Cured Meats, Artisanal Cheeses & Olives w/ House Mustard, Fig Butter, Baguette & Herbed Flatbread

SALADS

CREAMY GARLIC ROMAINE \$16

Crisp Romaine Hearts, Herbed Croutons & Fresh Parmesan w/ Garlic Aioli

PEAR & AVOCADO (GF) (V) \$16

Organic Mixed Greens, Anjou Pear, Slivered Almonds & Avocado w/ Rice Wine Vinaigrette

SUPERFOOD (GF) (V) \$16

Spinach, Edamame, Chickpeas, Red Cabbage, Avocado & Quinoa w/ Sesame Vinaigrette

SPINACH & TEMPEH (GF) (V) \$16

Spinach, Lentils, Cucumber, Carrot, & Sunflower Seeds w/ Ginger-soy marinated Tempeh & Tahini dressing

ADD ON: Chicken \$8 Smoked Salmon \$8
Tofu \$6 Shrimp \$2 each

(GF) - Gluten-free (V) - Vegan

SWEETS \$14

PLEASE ASK YOUR SERVER FOR
DAILY HOUSE-MADE SELECTIONS

THUR, FRI. & SAT. LATE NIGHT
Appetizers, Artisan pizzas,
house-made desserts
& innovative cocktails

wifi: atmosphere24

Lunch Menu

THIN CRUST 10" ARTISAN PIZZA

Cauliflower Gluten-free crust + \$4 (10")

PEAR & WALNUT \$22.50

Anjou Pear, Red Onion, Walnut, Brie Cheese & Mozzarella on a Basil Pesto Base

WOODLAND \$24.50

Sautéed Mushrooms, Red Onion, Double-smoked Bacon, Parmesan Cheese & Mozzarella on a Basil Pesto Base

GENOA & HONEY \$24.50

Genoa Salami, Fresh Jalapeños, Roma Tomato & Honey Drizzle on a Tomato Sauce Base

CHIPOTLE-CHICKEN \$24.50

Free Range Chicken, sautéed peppers, Baby Spinach, Corn, Onion & Mozzarella on a Chipotle Cream Base

SPINACH & GOAT CHEESE \$22.50

Baby Spinach, Sun-dried Cranberries, slivered Almonds, Goat Cheese & Mozzarella on a Basil Pesto Base

CAPRESE \$22.50

Grape Tomatoes, Fresh Basil & Mozzarella w/ Balsamic Glaze on a Basil Pesto Base

LUNCH

CLUB SANDWICH \$18

Oven-roasted Free Range Chicken, Avocado, Tomato, Double-smoked Bacon, Onion, Mozzarella, Pea Shoots & Herbed Mayo on House Wheat

ULTIMATE BURGER \$21

7 oz Beef & Pork en terrine patty w/ Lettuce, Tomato, Onion, Garlic Aioli, Dill Pickle & Canadian Cheddar Cheese on a Pretzel Bun

SMOKED SALMON \$18

Smoked Salmon, Avocado, Red Onion, Cream Cheese & Capers on a Montreal-style Sesame Seed Bagel

LOBSTER-TUNA \$18

Canadian Lobster & White Tuna w/ Lemon-Caper Aioli & Provolone Cheese on a Montreal-style Sesame Seed Bagel

TOFU BAHN MI \$16

Crispy Tofu, Spicy Olive Tapenade, Pickled Cabbage, Cilantro, Sriracha & Garlic Aioli on a Demi-Baguette

JAMBON BEURRE \$16

Prosciutto, Pea Shoots, Avocado, Herbed Butter w/ Aioli & Brie Cheese on a Toasted Baguette

JERK CHICKEN TACOS \$16

Slow-cooked Free Range Chicken, Canadian Cheddar Cheese & Garlic Aioli w/ Tomato-Basil Salsa on soft Flour Tortillas (2)

*all above sandwiches are served w/ House Salad & roasted Red Pepper Vinaigrette

Gluten-free bread +\$2