

LUNCH

A T H A R B O U R F R O N T

LUNCH






SANDWICHES (ALL SANDWICHES SERVED WITH A SIDE HOUSE SALAD)

-   **PORTOBELLO PHILLY CHEESE** 14
caramelized onion & red peppers, provolone, aioli, arugula, brioche
-   **RATATOUILLE MELT** 14
roasted zucchini, artichoke, eggplant, red pepper, vegan mozzarella, sourdough
-  **SMASH BURGER** 15
house patty, aioli, pickles, lettuce, tomato, red onion, brioche
- SOUTHERN FRIED CHICKEN** 14
open-faced, house cheddar biscuit, sausage gravy
-  **STEAK** 16
marinated flank, kimchi slaw, provolone, ciabatta bun

*SUBSTITUTE YOUR SIDE SALAD FOR A TABOULI SALAD / BEET SALAD (\$3)







*SUBSTITUTE YOUR SALAD FOR FRIES (\$2)

SALADS

-  **HARISSA CHICKEN** 15
harissa marinated chicken breast, lemon couscous, cherry tomatoes, salsa verde, pine nuts
-   **BEET** 13
roasted beets, heirloom carrots, breakfast radish, coriander vinaigrette, herbed cream cheese
-   **TABOULI** 13
barley, chickpeas, chili, cucumber, herbs, tomato, lemon, garlic oil

*ADD GRILLED CHICKEN TO YOUR BEET OR TABOULI SALAD (\$4)

SNACKS & SHAREABLES

-  **GARLIC HERBED FLATBREAD** 12
kalamata olives, cherry tomatoes, roasted portobello, feta, arugula
*ADD GRILLED CHICKEN(\$4)
- HOUSE CHIPS** 11
roasted scallion, chive and tarragon sour cream
- SOUP** 9
please ask your server for details
-   **FRIES** 7
-   **SWEET POTATO FRIES** 7.5
chipotle lime aioli
-  **POUTINE** 10

 can be made / is vegan  can be made / is gluten free