

# LUNCH

a taste of student success



## APPETIZERS

### Soup of the Day /8

student inspired seasonal soup

### Kale Caesar Salad /8

house-smoked bacon, brown butter crouton,  
grana padano, smoked garlic dressing

### Radicchio & Endive Salad /10

stracciatella cheese, pistachio cream,  
roasted lemon & parsley vinaigrette

### Chicken Saltimbocca Roulade /12

potato pave, mushroom bechamel, shitake chips

### Three Cheese Board /16

cracker selection, pickled vegetable, preserved fruit,  
toasted nuts, focaccia crostini

### Truffle Fries /7

parmesan & herb, roasted garlic aioli

## MAINS

### Veg-Forward Dish of the Day /market price

student inspired vegetarian entree

### Fresh Pasta of the Day /market price

student inspired pasta entree

### Coq au Vin /16

wine braised ontario chicken, creamy garlic polenta,  
crusty bread

### Pork Schnitzel /14

arugula salad, smashed new potato & pancetta,  
buttermilk ranch dressing

### Roast Beef Sandwich /12

house-made milk bun, pickled red onion,  
provolone cheese, horseradish cream

### Beer Battered Tiger Shrimp /18

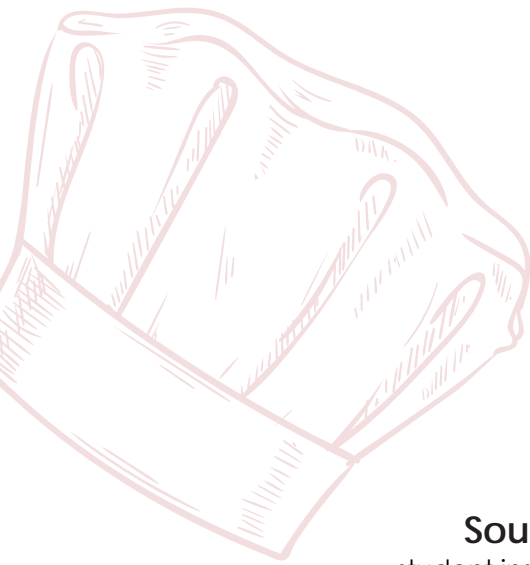
sesame coleslaw, kimchi tartar sauce,  
cajun buttermilk waffle

## SIDE ADD-ON

available with any dish

**Parmesan & Herb Fries /5 Soup /5 Kale Caesar /5**





# DINNER

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## APPETIZERS

**Soup of the Day /8**  
student inspired seasonal soup

**Kale Caesar Salad /8**  
house-smoked bacon, brown butter crouton,  
grana padano, smoked garlic dressing

**Radicchio & Endive Salad /10**  
stracciatella cheese, pistachio cream,  
roasted lemon & parsley vinaigrette

**Anil's Momo /8**  
tofu, nappa cabbage, asian spices,  
yellow tomato chutney

**Three Cheese Board /30**  
cracker selection, pickled vegetable, preserved fruit,  
toasted nuts, focaccia crostini

**Ocean Wise Sea Scallops /18**  
prosciutto crumble, beluga lentil, preserved lemon,  
saffron beurre blanc

## MAINS

**Canadian Beef Chuck /28**  
thyme butter, 5 Brothers potato gratin, confit pearl onion,  
roasted mini top carrot, broccolini, sherry au jus

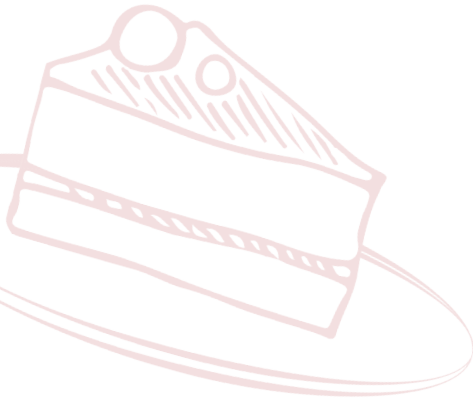
**Mushroom Risotto /24**  
king oyster mushroom, maitake mushroom,  
grana padano, green goddess cashew cream

**Ontario Chicken Supreme /29**  
fondant potato, green bean almondine,  
pickled honey mushroom, glace de volaille

**Ocean Wise Cape d'Or Salmon /27**  
maple soy glaze, baby bok choy, wild rice pilaf,  
garlic chips, edamame puree

**Beet Ravioli /22**  
fresh ricotta, root vegetable cream sauce,  
toasted walnut, grana padano





# DESSERT

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## DESSERT

### Lime Tart /8

coconut cream, lime-coconut donut, decadent lime chocolate

### Espresso Crème Brûlée /8

hazelnut biscotti, truffle

### Malted Chocolate Marquise /8

almond dacquoise, malted chocolate mousse

### Green Tea Sorbet /6

matcha shortbread

### Student Inspired Cheesecake /6

ask your server about today's offering

## COFFEE & TEA

### Coffee /1.75

ASMARA free trade coffee, regular/decaf

### Lemon Lily Tea /1.5

english breakfast, chai masala, japanese sencha, mint, cherry blossom, darjeeling earl grey

## AFTER DINNER

### Alexandra (2oz) /11

grand marnier, cointreau, lavender, lemon, butterfly pea flower

### Boulevardier (3.5oz) /15

whiskey, sweet vermouth, campari, orange twist

### B52 (2oz) /9.5

ASMARA free trade coffee, irish cream, kahlúa liquor, grand marnier, whipped cream

### Irish Coffee (2oz) /9.5

ASMARA free trade coffee, irish whiskey, brown sugar, whipped cream

### Blueberry Tea (2oz) /9.5

orange pekoe tea, amaretto, grand marnier

Our students and faculty have created a menu using as many **LOCALLY** sourced items as possible. From the ingredients in your dish, to the beer in your glass; ask us why local is important!

**Please inform your server of any allergies or dietary restrictions before ordering.**

130 Dundas St. London ON  
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# COCKTAIL

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## COCKTAILS

### Singapore Sling (2oz) /12

gin, cherry brandy, cointreau, benedictine, pineapple juice, lime, grenadine, bitters

### Paper Plane (2.25oz) /12

amaro nonino quintessentia, bourbon, aperol, lemon

### Pisco Sour (2oz) /12

pisco, lime, egg white, simple syrup, bitters

### Classic Mint Julep (2oz) /12

kentucky whisky, mint, simple syrup

### Caipirinha (2oz) /15

cachaca, lime, simple syrup

### Aviation (2.5oz) /12

gin (aviation), maraschino liqueur, crème de violette, lime, simple syrup

### Spiced Mojito (2oz) /15

rum or vodka, lemon, spice mix, tamarind chutney, mint, club soda

## MOCKTAILS

### Rosemary Pear /6

pear, lemon, rosemary syrup, sparkling water

ADD (2oz) white wine float +/6

### Tropical Refresher /6

guava puree, sour mix, soda

ADD (2oz) vodka, triple sec +/6

### Agave Berry Tea /6

berry syrup, agave, brewed tea

ADD (2oz) rum +/5.50

### Cucumber Gimlet /4.50

cucumber, simple syrup, lime, sparkling water

ADD (2oz) gin (hendricks) +/6

### Autumn Spritz /6

basil, blood orange puree, lemon, orange, bitters, sparkling water

ADD (2oz) vodka or gin +/5.50

### Peach Blossom /6

peach syrup, lemon, bitters, soda

ADD (2oz) gin or tequila +/6

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# BEER

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## DRAFT

### Rotational Taps

our local drafts are forever changing to showcase the incredible beer London has to offer.  
*please, ask your server what is on tap today!*

16oz /8

## CANS

### Shadows (BEERLAB!)

IPA - hints of peach jam, orange julius vibes, key lime,  
with a touch of amarillo cryo and citra (6.7%)

473mL /8.5

### Secret Universe (BEERLAB!)

IPA - hints of mango, nectarine, orange zest, mosaic hops,  
with a touch of citra and simcoe cryo (6.5%)

473mL /8.5

### No Parking (BEERLAB!)

LAGER - barke pilsner malt, classic notes of fresh proofed bread, along with  
bright honey and soft noble hop aroma (4.5%)

473mL /8.5

### Drifting Days (BEERLAB!)

SOUR - citra and vic secret dry hops, lime, pineapple, meyer lemon,  
and a zippy acidity balanced by a soft carbonation (5.4%)

473mL /8.5



# WINE

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## RED

### Aglianico Tombacco, Montepulciano

ITALY - full bodied, fruity, dry

6oz /8.49 - 9oz /10.49 - BTL /42

### Andeluna Cellars, Malbec

ARGENTINA - rich, red fruit

6oz /8.49 - 9oz /10.49 - BTL /42

### Fly By, Pinot Noir

CALIFORNIA - cedar, spice, hints of cherry

6oz /8.49 - 9oz /10.49 - BTL /42

### Windstorm, Cabernet Sauvignon

CALIFORNIA - full, dark fruit, oak

6oz /8.99 - 9oz /10.99 - BTL /44

### Hill & Blade, Zinfandel

CALIFORNIA - full, dark fruit, oak

6oz /8.99 - 9oz /10.99 - BTL /44

## WHITE

### Serenissima, Pinot Grigio

ITALY - fresh, crisp, fruity

6oz /6.99 - 9oz /8.99 - BTL /33

### Maipo Valley, Sauvignon Blanc

CHILE - light body, citrus, hints of passion fruit

6oz /8.99 - 9oz /10.99 - BTL /40

### Bella Terra VQA, Riesling

ONTARIO - aromatic, flavourful

6oz /8.49 - 9oz /10.49 - BTL /42

### Adorn, Chardonnay

CALIFORNIA - butter, honey, hints of vanilla

6oz /9.99 - 9oz /11.99 - BTL /45

## SPARKLING

### Serenissima, Millesimato Prosecco

ONTARIO - aromatic, flavourful

5oz /7.99 - BTL /45

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