

BREAKFAST

Full Bike Shed Breakfast (Vegan Option) \$21

Breakfast sausage, black pudding, shed-made beans, mushrooms, grilled tomatoes, sourdough toast, two eggs, bacon, hash browns

Sub pork belly bacon +\$1

Sub vegan Just Egg, vegan sausage, etc

Pork Belly & Egg Sandwich \$11

Slow-cooked pork-belly bacon & two fried eggs in toasted brioche bun, with hash browns

Add Avocado +\$2

Huevos Rancheros (Vegan Option) \$17

White corn tortilla, shed-made beans, avocado, salsa, chorizo, cheese & two sunny side eggs

Sub vegan "Just Egg", vegan cheese, etc

Breakfast Burrito (Vegan Option) \$17

Choice of bacon or sausage, scrambled eggs, pico, hash browns, crushed avocado, chipotle crema

Sub vegan "Just Egg", vegan sausage, vegan cheese, etc

Steak & Eggs \$27

10 oz Grilled New York Strip, Over-Easy Eggs, Hash Browns

Californian Omelette (Veg or Vegan Option) \$15

Onion, spinach, mushroom, goat cheese, avocado

Add Sausage or Bacon +\$2.50

Sub vegan "Just Egg"

Eggs Benedict \$17

Two poached eggs, shed-made ham hock, toasted English muffin, hollandaise sauce

Eggs Florentine (Vegetarian) \$15

Two poached eggs, sauteed spinach, English muffin, hollandaise

Avocado Toast (Vegan Option) \$16

Marinated cherry tomatoes, red onion & chili oil on multi-grain seeded rustic toast

Add tofu or vegan "Just Egg" scramble +\$2

Add poached eggs (non-vegan) +\$2

House-Made Granola (Vegan Option) \$12

Greek yoghurt, mixed berries & maple syrup

Sub Vegan coconut yoghurt

Chicken & Waffle \$21

Buttermilk fried chicken, jalapeño cheddar waffle, maple syrup, whipped butter

Pancake Stack (Vegetarian) \$14

House-made blueberry jam, maple syrup

French Toast (Vegetarian or Vegan Option) \$17

Brioche bread, mixed berries and maple syrup

Add bacon +\$2.50

Sub egg for "Just Egg" vegan egg-soaked

Buddha Bowl (Vegan) \$17

Quinoa, chopped tomato, cashew nuts, roasted beets, mushrooms, kale, avo, curried cauliflower

Add tofu or vegan "Just Egg" scramble +\$2

Add eggs any style (non-vegan) +\$2

BREAKFAST DRINKS

Michelada \$10

House Michelada Mix, Lemon, Tajin

Choice of Mexican Lager, Pilsner, IPA, or Non-Alcoholic IPA

Classic Bloody Mary \$12

House Bloody Mary Mix, Celery, Pimento Stuffed Olives,

Choice of Vodka, Tequila, Mezcal, Gin (Virgin Option \$8)

Pork Belly Bloody Mary \$16

Pork Belly, Celery, Blue Cheese Stuffed Olives, Lime,

Choice of Vodka, Tequila, Mezcal, Gin (Virgin Option \$10)

Mimosa \$12

Ca'Del Sarto Prosecco, Choice of Orange, Pineapple, Peach

Prosecco Spritz 12

Choice of Aperol, Chambord, or Giffard Elderflower

PASTRIES

Butter Croissant \$5

Pain Au Chocolat | Almond Croissant \$5.50

Pain Au Raisin | Apricot Croissant \$5.50

20% GRATUITY WILL BE ADDED TO PARTIES OF SEVEN OR MORE GUESTS

Consuming raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLEASE TELL YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS

APPETIZERS & SHARERS

Zucchini Fries (Vegetarian & Vegan Option) \$12

Panko breadcrumbs, lightly fried, topped with parmesan with chipotle mayo

Buttermilk Fried Cauliflower (Vegetarian) \$14

Buttermilk marinated florets with blue cheese & buffalo dip

Crispy Brussels Sprouts (Vegan) \$13

Chili balsamic glaze, toasted almonds

Fried Cheese Curds (Vegetarian) \$11

Breaded, lightly fried, served with shed-made spicy marinara sauce

Deviled Eggs \$12

5 halves, topped with maple pork belly, micro greens & balsamic glaze

Green Pea & Mint Hummus (Vegan) \$12

Cherry tomatoes, fresh mint, curry oil, grilled pita bread

Buffalo Chicken Wings \$14

Blue cheese ranch dip, celery batons

Baby Back Ribs \$18

Sticky honey soy glaze, sesame seeds, green onions

LATE BREAKFAST & BRUNCH

Steak & Eggs \$27

10 oz grilled new york strip, over-easy eggs, hash brown

Breakfast Burrito \$17 (Vegan Option w Just Egg)

Choice of bacon or sausage, scrambled eggs, pico, hash browns, crushed avocado, chipotle crema

Buddha Bowl (Vegan) \$18

Quinoa, chopped tomato, cashew nuts, roasted beets, mushrooms, kale, avocado, curried cauliflower

Add 2 eggs any style +\$2

Add tofu or vegan "just egg" scramble +\$2

Californian Omelet (Vegetarian & Vegan Option) \$15

Onion, spinach, mushroom, goat cheese, avocado

Add sausage or bacon +\$2.50

**Vegan option with 'just egg' & vegan cheese*

SALADS

Add Protein to Any Salad:

Grilled Chicken \$8 | Flank Steak \$10 | **Vegan Chick'n** \$10

Mixed Wild Mushroom Salad \$17 (Vegan Option)

Arugula, endive, oyster, cremini, & shitake mushrooms, caramelized pecans, golden raisins, goat's cheese, balsamic

(Sub Vegan Feta or Mozzarella)

Baby Kale Salad \$15 (Vegan Option)

Quinoa, shaved apple, dried cranberries, toasted almonds, sherry dressing, pecorino cheese

(Sub Vegan Feta or Mozzarella)

Greek Salad \$15 (Vegan Option)

Baby greens, kalamata olives, feta cheese, cucumber, red onion, cherry tomatoes, champagne dressing

(Sub Vegan Feta or Mozzarella)

Beet Salad \$15 (Vegan)

Red & golden beetroot, toasted walnuts, orange segments, pomegranate seeds, citrus dressing

Cobb Salad \$18

Baby greens, smoked bacon, blue cheese crumble, chopped hard boiled eggs, cherry tomatoes, avocado, grilled chicken breast, shed-made ranch dressing

DESSERT

Bread Pudding \$13

With croissant, almonds, raisins, caramel sauce, vanilla ice cream

Carrot Cake \$12

With lemon cream cheese & toasted walnuts

Warm Flourless Chocolate Cake £12 (GF)

With vanilla ice cream

Tiramisu \$12

Warm Apple Crumble \$13

With vanilla ice cream

Vegan Apple Crumble \$13

With vegan vanilla ice cream

Crème Brulee \$11 (GF)

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BURGERS & SANDWICHES

Add Regular Fries, Sweet Potato Fries or Green Salad - \$3

Bike Shed Burger \$17

8oz. Angus beef patty, on a brioche bun, lettuce, tomato, garlic aioli.

Add: bacon, cheese, or caramelized onion \$1.50 each

Add: avocado \$2.00

Bone Marrow & Truffle Burger \$30

8oz. Angus beef, bone marrow, truffle, bacon, Guinness ketchup, smoked cheddar, arugula

Bike Shed Vegan Burger (Vegan) \$23

Beyond meat vegan patty, crispy fried mushrooms, truffle, lettuce, vegan cheddar, potato bun, vegan mayo

Black & Blue Burger \$20

8oz. Angus beef, arugula, blue cheese, caramelized onion, garlic aioli

South West Burger \$20

8oz. Angus beef patty, lettuce, tomato, pepper jack, crispy onion, bacon, jalapeño, bbq sauce

Grilled Turkey Burger \$18

Lettuce, tomato, avocado, mozzarella, garlic aioli, brioche bun

Grilled Steak Sandwich \$19

Flank steak, arugula, ciabatta, onion jam, horseradish mayo

Pulled Pork Sandwich \$19

BBQ sauce, shed-made coleslaw, fried pickles, fried egg

Pulled Jackfruit Sandwich (Vegan) \$19

Jackfruit in BBQ sauce in toasted potato bun, vegan apple coleslaw, crispy fried onions, fried pickle spear

Grilled Vegetable Ciabatta Sandwich (Vegan) \$17

Portobello mushroom, zucchini, eggplant, roasted red bell peppers, sun-dried tomato pesto, arugula

Fried Chicken Sandwich (*Vegan Option) \$19

Buttermilk marinated chicken breast, shed-made coleslaw, spicy chili oil, brioche bun

Sub char-grilled chicken, or *vegan chick'n with potato bun.

ENTREES

12oz New York Strip \$39

100% Angus grass-fed beef from Stone Creek Farm.

Roasted potatoes, cherry tomatoes on arugula, red wine sauce

32oz Tomahawk Steak \$93

100% Angus grass-fed beef from Stone Creek Farm.

Served sliced, with roasted potatoes, grilled asparagus, creamed spinach, creamy shallot sauce & red wine sauce

Fresh Pappardelle Pasta \$24

With short-rib ragout and shaved dry ricotta

Spring Pea & Mint Linguini (Vegan) \$24

Pea, asparagus, shallots, mint & lemon on linguini

Baked Rigatoni (Vegan Option) \$24

Rigatoni, wild mushrooms, sausage, tomatoes, peas & mozzarella

(Sub Vegan Sausage & Vegan Mozzarella)

Mushroom Asparagus Risotto (Vegan Option) \$24

Arborio rice, roasted wild mushrooms, asparagus

Ham Hock & Mushroom Mac'n'Cheese \$18

Brie, parmesan, smoked cheddar, ham hock, wild mushrooms

Braised Short Rib \$36

Red wine braised boneless short-rib, garlic mashed potato, grilled asparagus, crispy onions

Pan-Roasted Chicken Breast \$29

Cauliflower puree, roasted seasonal vegetables, beurre blanc

SIDES

French Fries \$6 (Vegan)

Sweet Potato Fries \$7 (Vegan)

Parmesan Truffle Fries \$8

Sauteed Spinach \$9 (Vegan)

Roasted Potatoes \$9 (Vegan)

Garlic Mash Potato \$9

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APPETIZERS & SHARERS

Zucchini Fries \$12 (Vegan Option)

Panko breadcrumbs, lightly fried, topped with parmesan and chipotle mayo

Buttermilk Fried Cauliflower \$14

Buttermilk marinated florets with blue cheese & buffalo dip

Crispy Brussels Sprouts \$13 (Vegan)

Chili balsamic glaze and toasted almonds

Deviled Eggs \$12

5 halves, topped with maple pork belly, micro greens and balsamic glaze

Green Pea & Mint Hummus \$12 (Vegan)

Cherry tomatoes, fresh mint, curry oil and grilled pita bread

Buffalo Chicken Wings \$14

Blue cheese ranch dip and celery batons

8oz Baby Back Ribs \$18

Sticky honey soy glaze, sesame seeds, green onions

Nachos (Sharing Size) \$18

Tortilla chips, cheese, guacamole, lime crema, pico and chipotle

Choose: flank Steak or grilled Chicken

Poutine \$14

French fries, braised short rib, mozzarella cheese & beef gravy

Margarita Flatbread \$13

Marinara, Roma tomato, roasted garlic, basil and mozzarella

Add: pepperoni \$3 and/or chicken \$3

Prosciutto Flatbread \$15

Fig jam, sliced Parma prosciutto, blue cheese and arugula

Fried Pickles \$7

Broccolini \$8 (Vegan)

Chili citrus dressing, crispy onions

Blistered Shishito Peppers \$8 (Vegan)

with ponzu and fried quinoa

Mac & Cheese \$11

with 805 Beer Cheddar & smoked Gouda

SALADS

Add Protein to any Salad:

Grilled Chicken \$8 | Flank Steak \$10 | **Vegan Chick'n \$10**

Mixed Wild Mushroom Salad \$17 (Vegan Option)

Arugula, endive, oyster, cremini, & shitake mushrooms, caramelized pecans, golden raisins, goat's cheese & balsamic

(Sub Vegan Feta or Mozzarella)

Baby Kale Salad \$15 (Vegan Option)

Quinoa, shaved apple, dried cranberries, toasted almonds, sherry dressing and pecorino cheese

(Sub Vegan Feta or Mozzarella)

Greek Salad \$15 (Vegan Option)

Baby greens, kalamata olives, feta cheese, cucumber, red onion, cherry tomatoes and champagne dressing

(Sub Vegan Feta or Mozzarella)

Beet Salad \$15 (Vegan)

Red & golden beetroot, toasted walnuts, orange segments, pomegranate seeds and citrus dressing

Cobb Salad \$18

Baby greens, smoked bacon, blue cheese crumble, chopped hard boiled eggs, cherry tomatoes, avocado, chicken, ranch

PASTAS & ENTREES

Pappardelle Pasta \$24

with short-rib ragout and shaved dry ricotta

Potato Gnocchi \$24

Angus beef Bolognese sauce and shaved parmesan

Spring Pea & Mint Linguini \$24 (Vegan)

Peas, shallots, mint and lemon on linguini

Baked Rigatoni \$24 (Vegan Option)

Wild mushrooms, sausage, tomatoes, peas and mozzarella

(Sub Vegan Sausage & Vegan Mozzarella)

Short Rib \$36

Red wine braised boneless short-rib, garlic mashed potato, crispy onions

Half Roasted Chicken \$28

Braised escarole and gigante beans, with chimichurri

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Add: bacon, cheese or caramelized onion \$1.50 each

Add: avocado \$2.00

Bone Marrow & Truffle Burger \$30

8oz. Angus beef, bone marrow, truffle, bacon, Guinness ketchup, smoked cheddar and arugula

Bike Shed Vegan Burger \$23 (Vegan)

Beyond meat vegan patty, crispy fried mushrooms, truffle, lettuce, vegan cheddar, potato bun & vegan mayo

Black & Blue Burger \$20

8oz. Angus beef, arugula, blue cheese, caramelized onion and garlic aioli

South West Burger \$20

8oz. Angus beef patty, lettuce, tomato, pepper jack, crispy onion, bacon, jalapeño and BBQ sauce

Grilled Turkey Burger \$18

Lettuce, tomato, avocado, mozzarella, garlic aioli in a brioche bun

Grilled Steak Sandwich \$19

Flank steak, arugula, ciabatta, onion jam & horseradish mayo

Pulled Pork Sandwich \$19

BBQ sauce, Shed-made coleslaw, fried pickles and fried egg

Pulled Jackfruit Sandwich \$19 (Vegan)

Jackfruit in BBQ sauce in toasted potato bun, vegan apple coleslaw, crispy fried onions and fried pickle spear

Grilled Vegetable Ciabatta Sandwich \$17 (Vegan)

Portobello mushroom, zucchini, eggplant, roasted red bell peppers, sun-dried tomato pesto and arugula

Fried Chicken Sandwich \$19 (Vegan Option)

Buttermilk marinated chicken breast, Shed-made coleslaw, spicy chili oil in a brioche bun

Sub char-grilled chicken, or **Vegan Chick'n with potato bun**

STEAKS

100% Grass-Fed Angus Beef, served A La Carte

8oz Hanger Steak \$27

A tender steak, prized by butchers worldwide

12oz Creekstone New York Strip \$36

The classic NY steak

24oz Ribeye Prime Steak \$69

Juicy, tender, flavorful. Chef's Favorite

32oz Creekstone Center-cut Porterhouse \$110

The King. You get a tenderloin and NY strip

CHOOSE YOUR SAUCE

Chimichurri

Bright herby and garlicky, with hint of acid and Calabrian chili

Wasabi Cream

A modern twist on classic horseradish cream

Umami Butter

Paprika, sea salt, Dijon, soy and roasted garlic

Classic Au Poivre Sauce

Green peppercorns, black peppercorns with a hint of lemon

ADD SIDES

Broccolini \$8 (Vegan)

Chili citrus dressing and crispy onions

Blistered Shishito Peppers \$8 (Vegan)

with ponzu and fried quinoa

Mac & Cheese \$11

with 805 Beer Cheddar and smoked Gouda

Crispy Brussels Sprouts \$13 (Vegan)

Chili balsamic glaze and almonds

French Fries \$6 (Vegan)

Sweet Potato Fries \$7 (Vegan)

Parmesan Truffle Fries \$8

Sauteed Spinach \$9 (Vegan)

Roasted Potatoes \$9 (Vegan)

Garlic Mash Potato \$9

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