

Kitchen @ Bench

Feature Soup...\$11

Chef's feature creation. Ask your server for details.

Chopped Salad...\$12

Shredded red cabbage with bean sprouts, served with julienned bok choy, carrots, pumpkin seeds, and seasonal vegetables. Dressed with hoisin sesame vinaigrette, and garnished with crispy fried rice noodles.

Adobo Potatoes...\$13

Warm potato salad roasted in a garlic, vinegar, and soy marinade. Garnished with adobo crumble.

Hiyayakko Tofu...\$13

Soft tofu served cold with a soy-mirin marinade, crispy tofu crumble, and herb salad.

Mac n Cheese...\$13

Baked with a cheddar cheese bechamel sauce and topped with herb & garlic breadcrumbs.

Chicken Satay Skewers...\$13

Tender chicken thigh meat seasoned in lemongrass ginger marinade, and served with soy-tahini dipping

Char Sui Pork Ribs ...\$14

Braised Chinese-style pork ribs with Char Sui glaze and garnished with toasted sesame seeds. Served with scallion cornbread.

Cold Cut Bahn Mi...\$14

Sliced mortadella with pickled daikon radish, cilantro, and carrots. Together with cucumber batons, hoisin sauce, and chicken liver mousse on a panini bun. **Substitute a gluten free bun for \$3.50**

Sweet Pea Wasabi Dip...\$14

Chilled sweet pea dip with wasabi pea crumble and served with fried wonton skins for dipping.

Village Salad...\$14

Cucumber, tomatoes, red onions, sweet peppers, cotija cheese, and pitted kalamata olives served with lemon vinaigrette and salted duck egg aioli.

Warm Buttered Pretzel...\$14

Buttery warm pretzel with Carolina Gold mustard and pickles.

Bench Royale with Cheese...\$16

Bench cut beef brisket, with red onions, lettuce, pickles, American cheese, and Mississippi Comeback Sauce on a sesame brioche bun.

Substitute a gluten free bun for \$3.50

Chickpea Powerbowl...\$18

Tahini-crust chickpeas on a bed of red quinoa and barley, with sweet peppers, pickled edamame, pumpkin seeds, crispy kale, and served with a lemon vinaigrette.

BENCH BBQ Pork Nachos...\$25

Slow cooked BBQ pork on Bench spiced corn chips with salsa verde, lime crema, pickled jalapenos, cotija cheese, fresh tomato, and coriander.

Substitute BBQ tempeh for vegetarian BENCH nachos

Cheese Board...\$28

Assortment of cheeses from our neighbours at Upper Canada Cheese Co. with Chef's selection of seasonal accompaniments.

Desserts

Bench Dunkaroos...\$9

Decadent and creamy chocolate mousse, topped with a birthday confetti sprinkles, and served with Italian biscuits.

Seasonal Fruit Cobbler...\$11

Oven-baked fruit cobbler bursting with juicy, sun-ripened seasonal fruits. Served with a scoop of vanilla ice cream.

Please let your server know if you have any dietary restrictions or allergies.

An automatic gratuity of 18% will be applied to groups of 8 or more.

