



SAVOURY

Entrees - June 6th through 12th

Sweet Chile Chicken | Asian Pesto \$13 GF
Salmon with Dukkha | Harissa Aioli \$14 DF GF
Five Spice Flank Steak | Chile Herb Sauce \$13 GF DF
Vegetable Quesadilla | Chipotle Cream Cheese | Ancho Sauce \$12

Entrees - June 13th through 19th

Whiskey Molasses Salmon Bowl | Grilled & Roasted Vegetables \$14 GF DF
Stuffed Chicken | Feta | Spinach | Preserved Lemon \$13 GF
Honey Mustard Chicken Thighs | Choice of Side or Salad \$13 GF DF
Spiced Lamb Shoulder | Chile Yogurt Herb Sauce \$13 GF

Entrees June 20th through 26th

Grilled Lime Cilantro Pork Tenderloin | Ancho Sauce | Chimichurri \$13 GF DF
Tandoori Salmon Bowl | Biryani | Raita \$13 GF
Moroccan Chicken | Cherry Tomato Relish | Choice of Side \$13 GF
Shortrib | Chipotle Demi | Creamy Polenta \$13 GF

Sides, Salads and Locally Supplied Specials \$4

All Entrees served with a side

SUMMER SIDE DISH AND SALAD SPECIALS

3 FOR \$11 | 5 FOR \$17 | 8 FOR \$24

SWEET

Squares Brownie, Lemon, Date, Seasonal Selections

Cookies Ginger, Chocolate Chip, Peanut Butter, Oatmeal
Cranberry White Chocolate

Minis Tarts, Macaroons, Shortbread

Cakes, Tarts and Pies Choose from our daily selection

Lunch to Go:

Assorted Sandwiches and Wraps
Seasonal Salads, Protein Salads and Soups

Entertaining and Gifts

Grain crisps, Cheese Bites, Decorated Shortbread,
Jams and Chutneys, Candied Nuts, Savoury Dips

Always Available

Sandwiches, Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,
Savoury Dips, Whole Roasted Chickens, Cookies, Squares, Granola,
Muffins, Cheese Scones, Fruit Scones

Artisan Products

Seed to Sausage Charcuterie, Pascale's Ice Cream,
Ishina Indian Cuisine, Tavola Pasta, Alska Maple Syrup,
Nat's Bread, Bread n' Roses Bread,
Dolci GF Cookies, Humming Bird Chocolate, Fraktals Chocolate



EPICURIA CLASSICS

Chicken Pot Pie \$17
Curried Turkey Pie \$17
Lamb Feta Pie \$17
Tourtière \$16

Roasted Lemon Rosemary Chicken \$9.50
Chicken Marbella \$9.50
Indian Coconut Chicken \$9.50
Thai Chicken Curry \$9.50

Lamb Shank with Mushroom Bolognese \$13
Veal Meatballs with Artichoke and Olive \$9
Mushroom Asiago Strudel \$9.50
Italian Meatloaf \$9
Shepherd's Pie \$8
Vegetarian Chili \$6
Moroccan Lamb Tagine \$12
Beef Bourguignon \$10

Veal Cannelloni \$7
Spinach Manicotti \$7
Bolognese Sauce \$11

LOCAL ARTISAN PRODUCTS

Tavola Pasta

Meat Lasagne \$11.50
Vegetarian Lasagne \$11.50
Mushroom Ravioli \$16.99
Chicken Sage Ravioli \$16.99
Meat Ravioli \$14.99
Butternut Squash Ravioli \$16.99

Ishina Indian Dishes

Baingan Bharta \$10
Beef Curry \$10
Butter Chicken \$11
Chicken Korma \$11
Chicken Tikka Masala \$12
Channa \$7
Lamb Rogan Josh \$13
Naan Bread \$5
Saag Paneer \$10

Pascale's Ice Cream \$14