

Breakfast (served until 11:00)

Toast	
with Butter	\$0.80 per slice
with Jam	\$0.90 per slice
with Peanut Butter	\$1.25 per slice
Toasted Bagel	
Plain, Sesame, Everything, Wholewheat	
with Butter	\$3.60
with Cream Cheese	\$4.00
Dawn Cracker	
English Muffins, Egg, and Cheese	\$6.00
with Bacon	\$6.35
Toasty Flat	\$7.60
Toasted Flatbread, Smoked Ham, Egg, and Cheese	
Valley Farmer	\$9.50
Bacon, Lettuce, Tomato, Egg, and Cheese in between two slices of locally	
baked sourdough	
British Bacon Bap	\$6.00
Soft white roll from our local bakery (Basic Kneads) with butter, strips of	
crispy bacon, and tomato ketchup.	

Lunch

Smoked Salmon Toasted locally made pumpernickel bread, topped with cream cheese, salmon, dill and lemon juice with a small side of mesclun greens.	\$10.00
Cafe Club Panini Roasted chicken with Montreal spice, celery. Green onions, and aioli. Topped with bacon and tomato. Served in a toasted ciabatta bun.	\$10.60
Steak and Mozzarella Panini Seasoned steak shavings, caramelised onions, Montreal spice and aioli . Served in a toasted ciabatta bun.	\$11.00
Greek Style Panini Donair meat, cucumber, red onion, tomato, feta, and tzatziki. Served on a toasted ciabatta bun.	\$10.50
Veggie Panini Balsamic roasted vegetables, mushrooms, peppers, red onion, and zucchini. Topped with mozzarella and pesto. Served in a toasted ciabatta bun.	\$9.50
Smoked Ham & Cheese Panini Smoked ham, topped with cheddar cheese, dijon mustard, and tomato. Served in a toasted ciabatta bun.	\$10.60
La Dolce Olivas Roasted olives, red grapes, and almonds in olive oil, white balsamic, and herbs. Accompanied by maple whipped goats cheese and house made tortilla chips!	\$11.00
Share platter	\$17.00

Light Bites

Grilled Cheese Toasty	\$8.00
Golden, gooey, and just right — melted cheddar on toasted sourdough, done the old-fashioned way.	
Grilled Cheese and Bacon Toasty	\$8.50
The classic, made heartier — sharp cheddar and crispy bacon grilled between buttery sourdough slices.	
Tomato, Pesto, Grilled Cheese Toasty	\$8.50
Juicy beefsteak tomatoes and herby pesto layered with cheddar on toasted sourdough — a garden-fresh twist on tradition.	
BLTC Bagel	\$8.50
Choose your bagel (Plain, Sesame, Everything, or Wholewheat). Stacked with leafy lettuce, thick-sliced tomato, crispy bacon, cheddar, and a dollop of creamy aioli. A rustic deli dream.	
Sunshine Melody	\$9.00
Slices of navel and blood oranges, scattered with fleur du sel, drizzled with honey and premium Frantoio olive oil. Topped with goat's cheese and golden honeycomb. A bright, sun-warmed plate to welcome the season.	
Hummus and Salsa with Lemon & Thyme Tortilla Chips	\$9.50
House-made hummus, drizzled with Hojiblanca olive oil, served with our crisp	
lemon and thyme tortilla chips with a fresh salsa of finely chopped tomatoes, cucumber, red onion, ad cilantro – tossed in lemon olive oil and sea salt.	

Salads

Caesar Salad Crisp hand-torn romaine, tossed in our house-made Caesar dressing with golden croutons, shaved parmesan, and crispy bacon — a timeless favourite, made from scratch.	\$9.00
Orchard Bliss Honey-crisp apples, cool cucumber, and slivers of red onion, dressed in a peach white balsamic and finished with a crumble of creamy goat's cheese — sweet, tangy, and totally refreshing.	\$9.00
Greek Salad A sun-drenched classic — cherry tomatoes, cucumber, red onion, briny Kalamata olives, and crumbled Greek feta, all tossed in organic olive oil and a squeeze of lemon.	\$9.00
Asian Delight Salad A crunchy medley of lettuce, cucumber, celery, dried cranberries, and toasted almonds — tossed in our house-made curried mayo dressing for a sweet, savoury, spiced-up bite. This is not hot spice!	\$10.00
Roasted Miller's Bay Farm Strawberry Summer Salad Local strawberries roasted in balsamic vinegar and maple syrup accompanied with crumbled Goat's cheese. On top of a bed of mixed greens, cucumbers, and red onion!	\$12.00

