

# cordo

## RESTO + BAR

<b>Meatballs + Burrata</b>	<b>16</b>	House-made lamb meatballs, San Marzano sauce, whipped burrata, prosciutto gremolata, grilled bread
<b>Grilled Halloumi</b>	<b>15</b>	Warm olives, roasted garlic, fresh rosemary, naan <b>VEG</b>
<b>Veggie Street Taco</b>	<b>16</b>	Spicy roasted cauliflower, smashed avocado, fermented vegetables, corn + black bean quinoa, corn tortillas <b>GF, V</b>
<b>Seared Scallops + Pork Belly</b>	<b>22</b>	Twice cooked pork belly, cauliflower mash, pickled mushrooms <b>GF</b>
<b>Crispy Parsnip Fries</b>	<b>9</b>	Lightly dusted hand cut parsnips, harissa mayo <b>GF, VEG</b>
<b>Squid</b>	<b>16</b>	Buttermilk marinated Humboldt, lightly dusted, crushed chilies, San Marzano, roasted shallot aioli <b>GF</b>
<b>Roasted Brussel Sprout Caesar</b>	<b>15</b>	House-made Caesar dressing, parmesan, pork belly <b>GF</b>
<b>Fried Chicken + Biscuits</b>	<b>15</b>	Buttermilk marinated chicken, house-made herbed biscuit, spiced maple syrup, white gravy and pickled vegetables
<b>Bison Carpaccio</b>	<b>16</b>	Shallot aioli, pickled shimeji, tamari cured egg yolk, parmesan, roasted shallots <b>GF</b>
<b>Canadian Cheese Board</b>	<b>18</b>	Local & Canadian cheese, fresh + dried fruit, spiced nuts, local honey, toasted baguette <b>VEG</b>
<b>Charcuterie</b>	<b>25</b>	Local cured meats, house pickled vegetables, goat cheese, house-made wine jelly, signature bacon jam, toasted baguette

## LOUNGE EATS