

## SHARES + STARTERS

<b>Crispy Parsni Fries</b>	<b>9</b>	Lightly dusted hand cut parsnips, harissa mayo <b>GF, VEG</b>
<b>Squid</b>	<b>15</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

## HOMEMADE SOUPS + SALADS

<b>Roasted Carrot + Brie</b>	<b>9</b>	Locally sourced carrots, local brie, house-made vegetable stock, house-made herbed biscuit <b>GF, VEG</b>
<b>Market Soup</b>	<b>8</b>	Chef's daily creation, house made herbed biscuit
<b>Cordo Panzanella Salad</b>	<b>18</b>	House-made maple balsamic vinaigrette, roasted butternut squash, cauliflower, mushrooms, bell peppers, fresh roasted chicken, arugula served chilled on warm grilled naan + feta
<b>Power Salad</b>	<b>17</b>	Powerhouse greens, grilled avocado, corn + black bean quinoa, toasted seeds, roasted chickpeas, gem tomatoes, house pickled carrots + red onions, jalapeno lime vinaigrette <b>GF, VEGAN</b>
<b>Caesar Salad</b>	<b>13</b>	Power greens, kale, parmesan, crispy pork belly "croutons", fried capers, house made Caesar dressing <b>GF</b>
<b>Steak + Greens</b>	<b>20</b>	Grilled 6 oz. AAA Canadian strip loin steak, (prepared medium) organic greens, chipotle honey vinaigrette, feta, gem tomatoes, hardboiled egg, thick cut onion rings <b>GF- no onion rings</b>

### Add To Any Salad

Fresh Avocado | 3    Hard Boiled Egg | 2    Grilled Naan | 4    6oz NY Steak | 14  
Warm Papdum | 2    Blackened Steelhead | 9    Sautéed Prawns | 9    Grilled Chicken Breast | 6

## BURGERS + HANDHELDS

Served with green salad, market soup, or house fries. Sub onion rings or Caesar salad | 2ea.

<b>Cordo Burger</b>	<b>17</b>	Fresh Canadian beef, roasted shallot aioli, aged smoked cheddar, onion haystack, lettuce, tomato, brioche roll Skip the bread and have it in a lettuce bun   1.50 Add bacon, sautéed mushrooms, fried egg   2 ea.
<b>Veggie Naan Wrap</b>	<b>15</b>	Grilled naan, chickpea hummus, red onions, gem tomatoes, cucumbers, lettuce, local feta, yogurt sauce <b>VEG</b> Add Grilled Chicken   6    Lamb Meatballs   8
<b>Grilled Turkey + Cheese Sandwich</b>	<b>17</b>	House roasted local turkey, grilled artisan bread, shallot aioli, signature bacon jam, smoked cheddar
<b>Pork Belly Bao</b>	<b>14</b>	Johnstons Farms pork belly, whiskey BBQ sauce, pickled vegetables, fried pickle chips, steamed bao

## CASUAL + COMFORT

<b>Chicken Stew + Biscuits</b>	<b>18</b>	Assorted market vegetables simmered in cream with fresh chicken & herbs. Served with organic greens and a warm house made cheese biscuit
<b>Cauliflower + Butternut Squash Vindalo</b>	<b>17</b>	Coconut jasmine rice, house blend curry paste, chickpeas, coconut milk, riata, papadum <b>GF, VEG</b> Add Grilled Chicken   6    Sautéed Prawns   9    Lamb Meatballs   8
<b>Salmon + Chips</b>	<b>17</b>	Local salmon, panko breaded, house made tartar, broccoli slaw, house fries

Groups of 8 or more are subject to an automatic gratuity of 18%

**cordo**  
RESTO + BAR

**GF:** Gluten Friendly    **VEG:** Vegetarian    **V:** Vegan  
Locally sourced. Regional flavor. Artisan-made.