

SMALL PLATES + SHARES

FLATBREAD | 23

Marinated Artichokes | Roasted Mushrooms | Sundried Tomatoes | Cream Cheese | Fresh Mozzarella | Torn Herbs (Veg)

PORK BELLY | 17

Spiced Maple | Apple Mustard Sauce (GF)

SQUID | 20

Lightly Dusted | San Marzano Sauce | Shallot Aioli (GF)

KENTUCKY FRIED MAITAKE TACOS | 20

Guacamole | Pickled Carrots (GF, Vegan)

Crispy Artichokes | 17

Romesco | Vegan Ranch | Fresh Lemon (GF, Vegan)

Gravlax | 20

Beetroot Cured Wild Salmon | House Seed Crackers | Horseradish Crema | Radish | Crispy Capers | Fresh Dill (GF)

Lamb Lollipops | 26

Fresh Herb Puree | Spicy Tomato Sauce (GF)

SOUP + SALAD

CHEFS MARKET SOUP + BISCUIT | 11

Chef's Seasonally Inspired Soup | House-Baked Buttermilk Biscuit

BABY GEM CAESAR SALAD | 18

Roasted Garlic Vinaigrette | Focaccia Crouton | Crispy Anchovies | Reggiano | Bacon Lardons

Grilled Peach & Tomato Salad | 19

Heirloom Tomatoes | Peaches | Happy Days Goat Cheese | Organic Greens | Honey lime Jalapeno Vinaigrette (GF)

Baby Pickled Vegetable Salad | 19

Zucchini | Patty Pans | Gems | Radish | Dill | Everything Seasoning | Carrots | Citrus Fruit | Vegan 'Ranch' (Vegan, GF)

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 10

Crispy Tofu | 6

Garlic Sautéed Prawns | 14

Baked Salmon | 17

Beef Brochette | 18

BOWLS

WELLNESS BOWL | 23

Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Spiced Chickpeas | Avocado | Romesco (GF, Vegan, N)

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Beef Brochette | 18

TOGARASHI SALMON BOWL | 30

Cucumber | Celery | Bell Peppers | Red Onion | Pickled Carrot | Organic Greens | Fresh Citrus | Yuzu Tobiko | Miso – Ginger Vinaigrette

TIGER PRAWNS | 34

Soba Noodles | Red Coconut Curry | Edamame | Chard | Red Onions | Peppers | Pickled Carrots | Charred Lime | Everything Seasoning

HANDHELDS

Served with choice, house-fries, fresh greens, or daily soup creation. Substitute with crispy onion rings with shallot aioli | 5

CRB BURGER | 26

Fresh 63 Acres Farms Beef | Spicy Maple Pork Belly | Crispy Onion Stack | Aged Cheddar | Roasted Shallot Aioli | Tomato | Lettuce | Artisan Burger Roll | Kitchen Pickle.

Substitute Lettuce Bun or GF Bun | 3

Add Bacon or Fried Egg | 3 each

CHICKEN & BRIE PANNINI | 26

Bacon Jam | Strawberry Rhubarb Preserve | Local Brie | Grilled Zucchini | Warm Ciabatta

Substitute Lettuce Bun or GF Bun | 3

(GF) Gluten Friendly (V) Vegan (Veg) Vegetarian (N) Contains Nuts

HOUSE MADE DESSERTS

SUMMER STRAWBERRY SHORTCAKE | 13

Devonshire Cream | Fresh Macerated Strawberries | Coulis | Powdered Sugar

WHITE CHOCOLATE CRÈME BRÛLÉE | 13

Devonshire Cream (GF)

PEACH STREUSEL ICE CREAM | 13

VANILLA ICE CREAM | 13

Vanilla Bean (GF)

Affogato Shot | 3

HOUSE MADE SORBETS | 13

Blackberry Yuzu (GF, VEGAN)

MACARONS | 13

Hand-Made Locally (3) (N)

CORDO SPECIALTIES

OYSTER FRIDAY/SATURDAY

4 pm.
Limited quantity.

SATURDAY ROAST NIGHT

10 oz AAA-Canadian with
Yorkshire pudding.
Limited quantity.

SATURDAY & SUNDAY BRUNCH

Every Saturday and Sunday
From 10 am until 2 pm

