

### SOUP + SALADS + STARTERS

#### **CHEFS MARKET SOUP + BISCUIT | 11**

Chef's Seasonally Inspired Soup | Cheddar - Herb 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 | Carrots | Citrus Fruit | Vegan 'Ranch' (Vegan, GF)

### SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Beef Brochette | 18

#### **FLATBREAD | 23**

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

#### **PORK BELLY | 17**

Spiced Maple | Apple Mustard Sauce (GF)

Add Bowl of Soup or Green Salad | 8

#### **CRISPY HUMBOLDT CALAMARI | 20**

Chili Lime Seasoning | Roasted Shallot Aioli | Candied Peppers | San Marzano | Fresh Lime (GF)

Add Bowl of Soup or Green Salad | 8

### 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

Bacon or Fried Egg | 3 each

#### **KENTUCKY FRIED MAITAKE TACOS | 20**

Guacamole | Pickled Carrots (GF VEGAN)

#### **CHICKEN & BRIE PANNINI | 26**

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

Substitute with lettuce bun or gluten free bun | 3

### BOWLS + CASUAL

#### **WELLNESS BOWL | 23**

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

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

#### **TOGARASHI SALMON BOWL | 30**

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

#### **FISH + CHIPS | 22**

Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

#### **TIGER PRAWNS | 34**

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

### HOUSE MADE DESSERTS

#### **SUMMER STRAWBERRY SHORTCAKE | 13**

Devonshire Cream | Fresh Macerated Strawberries | Powdered Sugar

#### **WHITE CHOCOLATE CREAM BRULE | 13**

Devonshire Cream (GF)

#### **PEACH STREUSEL ICE CREAM | 13 (GF)**

Affogato Shot | 3

#### **VANILLA ICE CREAM | 13**

Vanilla Bean (GF)

Affogato Shot | 3

#### **HOUSE MADE SORBETS | 13**

Blackberry Yuzu (GF)

#### **MACARONS | 13**

Hand-Made Locally (3)

### LUNCH ALL @ ONCE

We politely decline all requests to modify the "lunch all at once".

#### **CHEFS DAILY SANDWICH FEATURE | 25**

Served with Market Soup | Parmesan Fries | Kitchen Pickle | Bag of Warm Cookies

### CORDO SPECIALTIES

#### **OYSTER FRIDAY / SATURDAY**

4 pm.  
Limited quantity.

#### **SATURDAY ROAST | 46**

10 oz AAA-Canadian with  
Yorkshire pudding. Limited quantity

#### **WEEKEND BRUNCH**

Every Saturday and Sunday  
From 10 am until 2 pm.

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