

SOUP + SALADS + STARTERS

CHEFS MARKET SOUP + BISCUIT | 11

Chef's Seasonally Inspired Soup | Cheddar - Herb Biscuit

SWEET CORN SOUP | 12

Tajin Charred Corn | Smoked Gouda | Chamoy | Tortilla Ribbons

BABY GEM CAESAR SALAD | 18

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

ACORN HARVEST SALAD | 19

Maple Spiced Acorn Squash | Organic Greens | Shredded Brussels | Fennel | Radish | Pomegranate | Bacon Shallot Vinaigrette | Bacon Lardons

PANZANELLA SALAD | 19

Fresh Tomatoes | Baby Spinach | Fresh Herbs | Black Rice | Olive Tapenade | Julienne Shallots | Toasted Focaccia | Radish Sprouts | House Vinaigrette (Vegan)

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 11

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Grilled Flat Iron Steak | 18

SPREADS & BREADS | 19

Roasted Vegetable Hummus | Tapenade | Feta | Crispy Flatbread | House Crackers | EVOO

KARAAGE CHICKEN | 21

Sweet Soy | Sriracha Aioli | Scallions

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 | 27

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

Substitute Onion Rings | 5

Bacon or Fried Egg | 3 each

BEEF BRISKET SANDWICH | 24

Alabama White Sauce | House Dills | Creamy Slaw | Crispy Onion

Add Bowl of Soup or Green Salad | 8

KENTUCKY FRIED MAITAKE TACOS | 20

Guacamole | Pickled Carrots (GF VEGAN)

CHICKEN CUTLET CAESAR CIABATTA | 26

Panko Breaded | Garlic Emulsion | Gem Lettuce | Crispy Bacon

BOWLS + CASUAL

WELLNESS BOWL | 24

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

Grilled or Blackened Chicken | 11

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Grilled Flat Iron Steak | 18

GRILLED SALMON NIÇOISE | 30

Roasted Yams | Green Beans | Niçoise Olives | Chopped Egg | Organic Greens | Gem Tomatoes | Capers

FISH + CHIPS | 22

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

KOREAN LETTUCE TACOS | 24

Bulgogi Beef Brisket | Fresh Lettuce Cups | Kimchi | Pickled Shimeji | Radish

HOUSE MADE DESSERTS

DEATH BY CHOCOLATE | 14

Raspberry Coulis Splatter

WARM GINGERBREAD CAKE | 14

Toffee Sauce | House Vanilla Ice Cream

PRALINE ICE CREAM | 13 (GF)

Honey Roasted Figs

VANILLA ICE CREAM | 13

Vanilla Bean (GF)

Affogato Shot | 3

HOUSE MADE SORBETS | 13

Assorted Selections

MACARONS | 13

Hand-Made Locally (3)

Two Course Lunch Table D'hôte | 29

CHOICE OF APPETIZER

Baby Gem Salad / Chefs Market Soup / Sweet Corn Soup

Chefs Daily Feature

CHOICE OF DESSERT

Praline Ice cream / House-made sorbet

CORDO SPECIALTIES

OYSTER FRIDAY / SATURDAY

4 pm

Limited quantity

SATURDAY ROAST

10 oz AAA-Canadian with

Yorkshire pudding | Limited quantity

WEEKEND BRUNCH

Every Saturday and Sunday

From 10 am until 2 pm

SHARE YOUR PHOTOS ON SOCIAL MEDIA AND TAG US! @Cordorestobar