THE CONSORT BAR | LUNCH MENU

SMALL BITES

French Onion Soup 19

gruyère cheese, crouton

Parmesan Fries 12

herb salt, truffle aioli V, GF

Chili Lime Sweet Potato Fries 13

chipotle plant based mayo VG, GF

Classic Canadian Caesar Gazpacho 20

grilled shrimp, fire roasted corn, clamato, celery

Spicy Korean Beef Wraps 20

crisp greens, scallions, sesame, kimchi GF, DF

True Roast Beef Yorkie 22

horseradish cream, pan jus, watercress

SALADS

Plant Protein Power Bowl 26

fresh greens, roasted sweet potatoes, lentils, quinoa, edamame, tofu croutons, nut & seed clusters, sundried fruits, avocado, green goddess dressing VG/GF/N

Roasted Peaches and Burrata 25

prosciutto, arugula, champagne vinaigrette GF

Caesar 20

bacon, shaved parmesan, olive oil croutons,

Horiatiki Salad 22

heirloom tomatoes, cucumber, kalamata tapenade, red onion, marinated feta cheese, oregano vinaigrette *GF/V*

SUBSTANTIALS

Barely Battered Cod 'n' Chips 31

tartare sauce, coleslaw

Steak Frites 36

8°z new york striploin, chimichurri butter, oven tomato GF

Butter Chicken Curry 32

basmati rice, cashew, naan, raita N

Spinach, Mushroom & Tomato Confit Quiche 25

salad greens, shaved vegetables, cider vinaigrette V

Crisp Chickpea Panisse 25

roasted vegetable ragout, radicchio, cottage cheese, almonds *GF*, *N*, *V*

Casarecce Pasta 25

capers, olives, arugula, tomato sauce shaved parmesan **V**

Weekly Pasta Creation 24

(Inquire with your server)

ADD TO ANY PASTA OR SALAD

Grilled Chicken 15 | Seared Salmon 17 | Grilled Shrimp 18 | Falafels 9 | Petite Tender Steak 7°2 21

BETWEEN BREAD

Consort Club 29

grilled chicken, tomatoes, avocado, bacon Jam, arugula, charred lemon & herb mayo

Provençal Pan Bagnat 24

tuna, white anchovies, olives, tomatoes, basil, onions, egg

Traditional Burger 26

lettuce, tomatoes, pickles, onions add aged cheddar 3 add smoked bacon 3

Earth Burger 26

chickpea, black bean, quinoa, seeds, avocado, corn relish, carrot ribbons, chipotle mayo, rosemary ciabatta bun **VG**

"Northern" Fried Chicken Sandwich 29

chili dunked, bread & butter pickles, cabbage slaw, roof-top honey & mustard, toasted brioche

Classic Reuben 28

lean pastrami, gruyère cheese, white wine sauerkraut, pickle spear, russian dressing

Margarita Flatbread 24

tomato sofrito, buffalo mozzarella, basil V

Smoked Salmon Tartine 28

asparagus, avocado, poached egg, lemon dill mustard dressing, sourdough

All of the above served with Fries or House Salad

V = Vegetarian, VG = Plant-Based (Vegan), GF = Gluten-Friendly DF = Dairy-Free, N= Contains Nuts / Peanuts



All prices are subject to applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.