

CAFÉ DAILY FEATURES

made with fresh seasonal ingredients; please ask your server for today's details, selections will change daily

CHARCUTERIE, ARTISANAL CHEESE BOARD, PIZZETTE OF THE DAY, SOUP OF THE DAY & CHEF'S PICK OF THE DAY

APPETIZERS AND SIDES

TRUFFLE POTATO CHIPS with sea salt and chives, \$6

FRENCH ONION SOUP with sourdough crouton and Gruyère cheese, \$9

CRISPY CALAMARI with chipotle aioli and lemon, \$9

TAPENADE BOARD with warmed bread and olives, \$8

POUTINE with fresh curds, gravy and fresh herbs, \$10

GNOCCHI with sage, Parmesan and capers, \$9

BRUSCHETTA PLATE wild mushroom and classic tomato, \$8

ROASTED BEETROOT with goat cheese and candied walnuts, \$8

SALADS, SANDWICHES AND ENTRÉES

HOLTS CHOPPED SALAD with grilled herb free range chicken and French vinaigrette, \$16

SPINACH AND PROSCIUTTO SALAD with roasted peppers, sun-dried tomato and Parmesan cheese, \$15

COBB SALAD with smoked bacon, grilled chicken, fresh tomato, blue cheese, avocado and tarragon cream, \$16

CAFÉ POT PIE Ontario grain fed chicken and fresh vegetables served with holts mixed greens, \$16

CT BURGER with Ontario farm house cheddar, pesto, aioli, tomato and wild mushrooms, \$16

BRAISED BEEF, Bourguignonne style with pearl onions, lardon and mushrooms, served with roasted garlic potato \$17

SALMON WELLINGTON with classic bisque and fresh vegetables \$17

CHICKEN PAPPARDELLE with pesto cream and toasted pine nuts \$16

LES TARTINES, 16ea.

A classic French open-faced sandwich. We use Poilâne Bread, a rustic sourdough "boule" that is toasted and served with a variety of delicious and seasonal ingredients.

POACHED EGGS, Kristapson's smoked salmon, wild mushrooms, oven-roasted tomatoes and fresh basil

OVEN-ROASTED TOMATOES, buffalo milk mozzarella, roasted garlic and fresh basil

WILD MUSHROOM AND CARAMELIZED ONION with aioli, frisée, chèvre and crispy leeks

GRILLED CHICKEN BREAST with red pepper, arugula, truffle honey and chèvre

SWEETS

made daily, in house, 9 ea.

BANANA CREAM PIE

WARM APPLE CRISP with vanilla ice cream

CRÈME BRÛLÉE with ginger

HOLTS BREAD PUDDING with chocolate and raspberries

WARMED CHOCOLATE BROWNIE with coffee cream sauce