

MENU

CAFÉ KITTYHAWK

ITEMS ARE SUBJECT TO HST

Handhelds

MONTREAL SMOKED REUBEN 17

A smoked beef and gouda melt with homemade sauerkraut, mojo mustard, Russian remoulade and crunchy pickles on homemade Rye bread. Includes side of kettle chips, and slaw

FAMOUS PANUOZZO

DELICIOUS (AND LARGE) SANDWICH,
SERVED ON OUR HOME BAKED PANUOZZO!

ANTIPASTO 20

Features a delicious combination prosciutto, Genoa salami, mortadella, mozzarella, arugula, tomato, balsamic reduction, basil and sundried tomato pesto

MORTADELLA 20

Savory mortadella, creamy Stracciatella, , spicy hot honey, tangy pickled onions, rich pistachio cream, and a touch of salt and pepper, all drizzled with EVOO

SMOKED TURKEY 21

Turkey breast, cured, smoked and sliced in house, roasted red peppers, pickled red onions, mixed greens, brie and sundried tomato pesto.

CAPRESE 18

Fresh tomato, basil pesto, creamy mozzarella, arugula, and a drizzle of balsamic reduction, enhanced with salt, pepper, and extra virgin olive oil.

Make it  +2

GF - Gluten Free options available • Make it half for 13.50

Brunch UNTIL 1 PM

BREAKFAST SANDWICH 8

Egg, cheese, greens, tomato, and mayo on our delicious homemade bagels + Add Prosciutto 4

SMASH AVOCADO TOAST 10

Smashed avocado, Celtic sea salt, pickled onion, roasted red pepper and greens on toasted house made bread

+ Add Egg 2 + Add Prosciutto 4

CHOPPED LOX BAGEL 19

Baked bagel, with chopped smoked salmon, cucumber, dill, capers, pickled onions, lemon and cream cheese.

HOMEMADE SOUP 9

Ask us about Chef Hamish's Soup Feature

Taxes + gratuities are in addition. Please notify your server of any allergies

Tapas

WARMED OLIVES 10

EDAMAME

Classic - Sesame oil sauté with volcanic sea salt 12.5

Supreme - Spicy ginger-soy, sesame seeds, + scallions 13.5


BAKED BRIE 16

Homemade confiture, pralines, served with fresh bread.

Make it  +2

JUMBO TIGER SHRIMP COCKTAIL 16.5

PERSONAL GRAZING BOARD 24

Homemade confiture, premium charcuterie, artisan cheeses, pickling and crostini. Gluten Free or  options available

MAKE IT SHARABLE!

MEDIUM (SERVES 2-4) 35

LARGE (SERVES 4-6) 49

BEEF CARPACCIO 26.5

Premium shaved tenderloin, pickled shallot, crispy onion, parmesan, truffle aioli, greens and crostini

Seafood

RAW OYSTERS

Irish Point | Shiny Sea | Today's Special

Fresh selection of Canadian oysters that just arrived from the East Coast!



1/2 DOZEN 24

DOZEN 36

Half Price on Sunday!

CALABRIAN SHRIMP 22.5

Jumbo shrimp with n'duja, shallot butter, white wine, scallions and grana padano

BAKED OYSTERS AU GRATIN 25

6 Baked Oysters in the half shell with butternut squash velouté, parmesan, herbs and chili crisp

SCALLOP CEVICE 24

Sea Scallops, marinated in fresh cilantro, lime juice, minced red pepper & jalapeno. Served with puffed rice crisps

TUNA TARTARE 26

Saku Tuna with gochujang - ginger soy, scallions, wasabi cream and crispy nori bits. Served with puffed rice crisps

PATRIES + BAKED GOODS

COOKIE 4.25

SCONE 5.25

MUFFIN 5.50