MENU
CAFÉ KITTYHAWK

ITEMS ARE SUBJECT TO HST

Handhelds

MONTREAL SMOKED REUBEN 18
Smoked beef, gouda melt with homemade sauerkraut, mojo mustard, Russian remoulade and pickles on Rye bread. Includes side of kettle chips, and slaw

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

ANTIPASTO 22
Prosciutto, Genoa salami, mortadella, mozzarella, arugula, tomato, balsamic reduction, basil and sundried tomato pesto

MORTADELLA 20
Mortadella, creamy Stracciatella, hot honey, pickled onions, pistachio cream, EVOO

SMOKED TURKEY 22
Turkey breast, roasted red peppers, pickled red onions, mixed greens, brie and sundried tomato pesto.

CAPRESE 18
Fresh tomato, basil pesto, mozzarella, arugula, balsamic reduction, and extra virgin olive oil.

Make it VEGAN +2

Make it half for 14.50 • **GF** - Gluten Free options available

Brunch UNTIL 1 PM

BREAKFAST SANDWICH 8
Egg, cheese, greens, tomato, and mayo. Choose on bagel or brioche bun + Add Prosciutto 4

SMASH AVOCADO TOAST VEGAN 10
Smashed avocado, Celtic sea salt, pickled onion, roasted red pepper and greens on toasted bread
+ Add Egg 2 + Add Prosciutto 4

CHOPPED LOX BAGEL 19
Smoked salmon, cucumber, dill, capers, pickled onions, lemon and cream cheese on a baked bagel

Tapas

HOUSE BREAD AND BUTTER 10
Fresh baked bread, and feature compound butter

WARMED OLIVES VEGAN 10

CLASSIC EDAMAME VEGAN 12.5
Sesame oil sauté with volcanic sea salt

BAKED BRIE 20
Homemade confiture, walnuts, served with fresh bread.
Make it VEGAN

BEEF CARPACCIO 29.5
Premium shaved tenderloin, pickled shallot, crispy onion, parmesan, truffle aioli, greens - served with crostini

GRAZING BOARD 35
Homemade confiture, premium charcuterie, artisan cheeses, pickling and crostini. Gluten Free or VEGAN options available

Seafood



1/2 DOZEN **24**
DOZEN **44**
Half Price on Sundays!
exclusions apply

RAW OYSTERS
Irish Point | Shiny Sea | Today's Special
Fresh selection of Canadian oysters that just arrived from the East Coast!

DRESSED OYSTERS 25
6 raw oysters, dressed in rotating seasonal selection

BAKED OYSTERS 25
6 baked oysters in rotating seasonal selection

TIGER SHRIMP COCKTAIL 17

SHRIMP TARTINETTE 21
House challah, Paris butter, scallions, sesame

MUSSELS MARINIERE 24
Mussels with mirepoix, choice of frites or side bread

TUNA TATAKI 29
Saku Tuna with pastis dressing, pickled grapes, citrus, chili

Sides

HOMEMADE SOUP 9
Weekly seasonal selection of fresh made soup

DRESSED GREENS 8
Local greens, seasonal veg, and vinaigrette

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