

MENU

CAFÉ KITTYHAWK

ITEMS ARE SUBJECT TO HST

Handhelds

MONTREAL SMOKED REUBEN 18

A smoked beef and gouda melt with homemade sauerkraut, mojo mustard, Russian remoulade and crunchy 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

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

MORTADELLA 20

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

SMOKED TURKEY 22

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

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 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

HOMEMADE SOUP 9

Ask us about Chef Hamish's Soup Feature

Tapas

WARMED OLIVES

10

CLASSIC EDAMAME

Sesame oil sauté with volcanic sea salt

PERSONAL 12.5

SHAREABLE (SERVES 4+) 15

BAKED BRIE

18

Homemade confiture, pralines, served with fresh bread.

Make it 

JUMBO TIGER SHRIMP COCKTAIL

16.5

PERSONAL GRAZING BOARD

24

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

MEDIUM (SERVES 2-4) 35

LARGE (SERVES 4-6) 49

BEEF CARPACCIO

29.5

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

Seafood



1/2 DOZEN 24

DOZEN 36

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!

BAKED OYSTERS AU GRATIN

25

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

CALABRIAN SHRIMP

25.5

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

SCALLOP CEVICHE

27

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

TUNA TARTARE

29

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

PATRIES + BAKED GOODS

COOKIE 4.25

SCONE 5.25

MUFFIN 5.50

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