

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 SANDWICH

- 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 extra virgin olive oil.
- 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.
Vegan: + Lettie's Nutzarella 2

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

Brunch UNTIL 1 PM

- BREAKFAST SANDWICH** 8
Egg, cheese, greens, tomato, and mayo on our delicious homemade Bannock 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
- METIS CHOPPED LOX BAGEL** 19
Bannock bagel, baked in house, with chopped smoked salmon, cucumber, dill, capers, pickled onions, lemon and cream cheese.
- BURRATA** 26
Prosciutto, onion, honey pecan, served on a bed of arugula with chopped tomato, drizzled with olive oil + balsamic.

Tapas

- WARMED OLIVES** 10
Variation of our mixed pimento, blue cheese + pickle olives, warmed. + Add Bread 4
- EDAMAME** 12.5
Sautéed in Sesame Oil & Sea Salt
- BAKED BRIE** 16
Creamy Brie, with seasonal compote or chutney, served with fresh baked bread.
Vegan: Lettie's Brie-Free 2
- SHRIMP COCKTAIL** 16.5
Jumbo Tiger Shrimp served with homemade cocktail sauce
- PERSONAL GRAZING BOARD** 24
Selection of artisan meats and cheeses, pickling, fruit and crostini. Pairs best with a glass or wine, or Aperol Spritz on the patio!

Rawbar

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



1/2 DOZEN 24
DOZEN 36

- AHI-SHRIMP CEVICHE** 24
Refreshing marinated shrimp, cucumber, onion, cilantro, lime, volcanic sea salt + topped with Sashimi grade Ahi Poke and served with crispy wonton chips
- PISCO SCALLOP CEVICE** 24
Peruvian Scallops, flame seared in pisco brandy, marinated in fresh cilantro & lime juice. Garnished with finely minced red pepper & jalapeno. Served cold with sesame baked Dàn juǎn

- BEEF CARPACCIO** 26.5
Thinly sliced, locally sourced beef tenderloin topped with pickled onion, capers, arugula, Parmesan, and black truffle aioli, served with a side of crostini.

Sides

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| SOUP DE JOUR | 9 | BUTTERY CROISSANT | 4 |
| HOUSE SALAD | 6 | EXTRA BAKED BREAD | 4 |
| SIDE SLAW | 5 | OYSTER SHOOTER | 8 |

PATRIES + BAKED GOODS

- COOKIE** gooey and delicious, baked fresh daily 4.25
- SCONE** sweet or savoury, baked fresh daily 5.25
- MUFFIN** sweet and delicious, baked fresh daily 5.50