

# TOURISTS

## SUPPER MENU

Daily Soup & homemade pain rustique \$9

Farm greens with radish, mint & sesame seeds \*\* \$9

Beet & fennel salad with sprouted beans, whipped feta & hazelnuts \* \$12

Chopped salad with salami, cauliflower, brussel sprouts, currants & cheese \$13

Braised chicken thighs with spinach, parsnip & harissa \$19

Charred vegetables with brown rice tabbouleh, green tahini, yoghurt & olives \* \$17

Fish stew with mushrooms, kale, squash, & saffron \$23

Griddled cheeseburger with grilled onions, tomato chutney & aioli \$18

Cheese flatbread \$15 Add sausage \$2

Smoked potatoes with chimichurri \*\* \$7

Pork rinds \* \$5

Popscicle du jour \$3

Cookie of the day \$3

Date & lemon bites \* \$4

Baked chocolate & cardamom custard \* \$7

## FOR WEE FOLK

Nut butter & jelly sandwich + \$8

Cheese flatbread \$12

Waffle grilled cheese \$10

Noodles with butter or red sauce \$8

Crispy smashed potatoes \*\* \$6

Fruit \*\* \$5

Carrot sticks with honey-tahini \*\* \$2

A 20% fee will be added to all food and beverage items. Consum-ing raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform the staff if anyone in your party has a food allergy.

\* GLUTEN FREE

+ VEGAN