

# SQUARE MEAL

612 CATHEDRAL ST.

## TAKE A SEAT

AND STAY A WHILE

### MUSTARD PICKLED SOFT BOILED SCOTCH EGG

house made sausage, stone ground grits, house smoked Amish cheddar \$13

### ALMOND MILK CREAMED QUINOA (VG)

walnut, caramelized banana, house maple vinegar, puffed grains \$10

### SQUARE MEAL

2 eggs, sausage or bacon, potatoes or grits & Croissant \$12

### CITRUS POUND CAKE FRENCH TOAST

candied smoked bacon, seasonal ice cream, maple \$14

### SMOKED WHITE FISH MOUSSE & BAGEL

soft poached egg yolk & everything bagel spices \$14

## GO AWAY

BUT PLEASE COME BACK

### CROISSANT OR BISCUIT

almond \$3.50, ham & cheese \$8.00 \$2.50

### SHEEP'S MILK YOGURT PARFAIT

granola, crispy ginger, local honey, house jam \$7

### WHOLE WHEAT ENGLISH MUFFIN

egg, cheese and house made spicy sausage \$6

### "BIG DEAL" HOUSE MADE GRANOLA BAR (VG)

\$6

### COLD PRESSED JUICES

"Im Feeling Green", "Beets All Day", or "What's Up Doc" \$6

### OVERNIGHT OATS

creamed honey, peanut butter, toasted seeds, almond milk \$7

### CITRUS MUFFINS

\$3.50



*\*\*Most Menu items are available vegan/vegetarian to suit your dietary needs.*

*Please notify your server, and the kitchen will happily accommodate\*\* (VG) Vegan, (V) Vegetarian, (GF) Gluten Free*

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### SALAD

Add chicken breast \$7, tri tip \$12, vegetable oat "falafel" \$6

#### WARM BABY CARROTS (V)

Mascarpone, caramelized white chocolate, crispy ginger, cayenne honey \$14

#### KALE

Garlic croutons, parmesan frico, buttermilk vinaigrette, white anchovy \$13

#### RAW BRUSSEL & CAULIFLOWER SALAD (VG)

Almonds, golden raisins, local greens, champagne vinaigrette \$14

#### GRAIN SALAD (V)

Local greens, crispy shallot, herbs, citrus confit, radish \$12

### SANDWICHES

Served with french fries or seasonal vegetable slaw

#### VEGETARIAN BURGER (V)

Eggplant and steel cut oats with smoked onion jam, local greens, Martin's Potato Roll \$13

#### ROASTED CHICKEN SALAD

Amish chicken, candied walnuts, smoked grapes, farm arugula, roasted garlic aioli, croissant \$14

#### OYSTER BLT

Creole mayo, Local greens, tomato, bacon on ciabatta \$16

#### SMOKED "PIT BEEF"

Crème fraiche tiger sauce, sour onions, Martin's Potato Roll \$15

### FULL PLATES

#### RO"FAUX" BOX

Buttermilk marinated fried quail, "Western Fries", house pickles, buttermilk biscuit \$21

## GO AWAY

BUT PLEASE COME BACK

### SOUP & SALAD

#### LOCAL SWEET POTATO

Sesame granola, maple cream \$8

#### CHEF'S SALAD

Duck confit, egg, radish, mustard greens, blue cheese, buttermilk dressing \$12

#### GRAIN SALAD (V)

Local greens, crispy shallot, herbs, citrus confit, radish \$12

### SANDWICHES

#### MINI SANDWICHES

3 varieties rotate daily on whole grain bread or baguette

- Roasted Chicken Salad
- House Terrine + Bread & Butters
- BLT \$9

#### CHARCUTERIE AND CHEESE SELECTION FOR 1

Chef's choice \$12



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