

GREYSTONES

Café



.....GRYFE'S BAGELS.....

- Toasted Bagel** Served with butter (Substitute cream cheese for \$0.50). **2**
- Breakfast Bagel** Warm egg frittata, aged cheddar, paprika aioli, mixed greens (Add thick-cut double smoked bacon for \$2). **6**
- Smoked Salmon Bagel** Cream cheese, house cured hickory smoked salmon, red onion, mixed greens. **8**

.....SANDWICHES.....

- Ham & Cheese** House baked croissant, honey mustard. **7**
- Greystones BLT** Double smoked bacon, tomato jam, Green Goddess aioli, Bibb lettuce. **9**
- Honey Roasted Squash** Butternut squash, beet whipped goat cheese, aged balsamic, red onion, arugula. **10**
- Chicken** Grilled Ontario chicken, double smoked bacon, triple crunch mustard, aioli, Swiss cheese, Boston Bibb lettuce. **11**
- Slow Roasted Beef** Caramelized onions, aged cheddar, arugula, horseradish aioli. **11**

.....PRESSED SANDWICHES.....

- Brie Panini** Double cream brie, apple mostarda, chili honey butter. **9**
- Turkey Panini** Herb brined and roasted turkey breast, caramelized onion, Dijon aioli, pickled Granny Smith apple, Swiss cheese. **11**

.....SALADS.....

- Caesar** Romaine hearts, house smoked bacon, shaved Parmigano Reggiano, croutons, Caesar dressing (Add grilled chicken for \$3). **9**
- Moroccan Carrot** Spiced heirloom carrots, lentils, toasted almonds, fresh mint, Sultana raisins, jalapeno yogurt dressing. **10**
- Harvest Bowl** Quinoa, Tuscan kale, roasted squash, pickled Granny Smith apple, dried cranberries, goat cheese, toasted pumpkin seeds, honey mustard dressing **11**
- Nicoise Salad** Canadian West Coast poached Albacore tuna, fingerling potatoes, French green beans, cherry tomatoes, radishes, black olives, soft boiled egg and vinaigrette. **13**