

MICHELSON AND MORLEY

SNACKS

carrot hummus / olive oil / cumin / grilled pita \$6
calamari / sesame cucumbers / fermented chile aioli / lime \$9
artichoke arancini / spinach / feta / tzatziki / red pepper coulis \$8
lamb sliders / roasted poblano / chihuahua cheese / smoked paprika aioli \$8

SMALL

chicken chowder / corn / potatoes / shiitakes / bacon \$6
vegetable posole / ancho chile / red beans / hominy / radish \$6
grilled vegetable salad / asparagus / endive / carrots / parmesan / roasted tomato dressing \$9
baby spinach and kale salad / fresh ricotta / strawberries / toasted almonds / champagne vinaigrette \$9
greens salad / grape tomatoes / cucumber / radish / feta / lemon-dill vinaigrette \$7

FLATBREADS \$12 each

soppressata / giardiniera / crushed tomatoes / pecorino
artichokes / pesto / red peppers / fontina
smoked chicken / blackberry barbecue / bacon / green onion / smoked gouda
bruschetta / balsamic tomatoes / basil / ricotta / parmesan

SANDWICHES

served with herb pommes frites or greens salad add bacon \$2
beef burger / caramelized onions / white cheddar / house-made pickles / brioche bun \$10
vegetable bánh mi / grilled portobello / pickled vegetables / watercress / edamame spread / crusty baguette \$9
coffee braised pulled pork / smoked pepperjack / pepita slaw / rustic roll \$9
curry chicken salad / watercress / carrot / golden raisins / pita \$9

LARGE

grilled skirt steak / sweet potato hash / chimichurri \$19
lemon-grilled chicken / israeli couscous / asparagus / roasted tomato butter \$16
eggplant tian / zucchini / tomatoes / fingerling potatoes / romesco sauce \$15
pan seared sea scallops / wild mushroom polenta / pea purée / citrus-fennel salad \$20
chef's daily seafood special MP

we would like to thank our farmer and artisan friends
green city growers / moreland fruit farm / green corps
vegetable basket farm / veggie valley farm / case farm / stone oven bakery
new creation farm / miller livestock farm / gerber chicken farm

tony smooty *executive chef*