

SHELDRAKE POINT



EST 1997

- S A L A D S -	
SEASONAL GREENS (V)(DF) field greens & spinach croutons red onions strawberries vinaigrette	\$/L \$10/\$16
GRILLED WATERMELON SALAD (VG)*	S/L \$10/\$16
field greens & spinach grilled watermelon candied pecans creamy feta balsamic *available Thursday-Monday	

- S N A C K S -	
BAVARIAN PRETZEL (V)	\$/L
béchamel sauce Dijon mustard	\$3 / \$5
CHEESE BOARD (VG)	M/L
locally sourced assorted cheeses	\$20 / \$25
CHARCUTERIE & CHEESE BOARD*	M/L
locally sourced assorted cheeses locally sourced assorted meats *available Thursday-Monday	\$25 / \$30
CRUDITÉS* (VG)	\$20
raw farm fresh vegetable platter onion & chive dip *available Thursday-Monday	

-FLATBREADS-	
STREET CORN** feta spicy chorizo fire- roasted corn avocado aioli fresh cilantro avocado agave *GF available upon request *available Thursday-Monday	HALF / FULL \$16 / \$22
FIG & BRIE** crispy prosciutto creamy brie sweet figs honey *GF available upon request *available Thursday-Monday	HALF / FULL \$16 / \$22

- SANDWICHES - SERVED WITH HOUSE MADE CHIPS (GF)		
RIESLING GLAZED TURKEY BREAST**	\$16	
sourdough estate riesling glazed turkey breast bacon heirloom tomatoes sundried tomato aioli field greens smoked gouda *GF available upon request *available Thursday-Monday		
GOURMET GRILLED CHEESE** sourdough muranda's dilly girl muranda's cranky old lady cheddar jake's smoked gouda garlic aioli pesto aioli *GF available upon request	\$12	

*available Thursday-Monday

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY US!

FOOD KEY: DF (DAIRY FREE); GF (GLUTEN FREE); VG (VEGETARIAN); V (VEGAN); * (UPON REQUEST)



