

Sandwiches

Served with a side of mixed greens

Lapsang souchong smoked chicken breast - \$13

With slices of granny smith apple and herbed goat cheese on seven grain bread

Black forest ham and gruyere - \$14

With whole-grain mustard and mayonnaise on golden raisin semolina

Smoked salmon - \$14

Served open-faced with a light lemon-dill butter on pumpernickel

Albacore tuna - \$12

With capers, cornichons, and shallots in a whole-grain mustard vinaigrette on semolina with black sesame seeds

Alice's BLT - \$13

With blue cheese on toasted pumpernickel

Chopped tea-egg salad - \$12

Made with eggs that have been infused with our maté carnival tea; with watercress and mayonnaise on seven grain bread

Curried chicken salad - \$13

With red onion, celery, granny smith apple, and tomato slices on golden raisin semolina

Roasted cumin carrots - \$11

With olive tapenade and goat cheese on semolina with black sesame seeds

Cucumber and watercress - \$10

With lemon chive butter on whole wheat

Hummus - \$10

With greens and tomato on whole wheat

Grilled Sandwiches

Served with a side of mixed greens

Croque monsieur - \$14

Black forest ham and gruyere with mayonnaise and whole grain mustard on golden raisin semolina bread

Croque madame - \$12

Grilled gruyere with mayonnaise and whole grain mustard on golden raisin semolina bread. *add lapsang smoked grilled chicken (+\$4)*

Grilled veggie sandwich - \$14

Portobello mushrooms, eggplant, peppers, zucchini, sautéed onions, and tomatoes with a homemade pesto and herbed goat cheese on pumpernickel toast

Veggie Melt - \$12

Grilled cheddar cheese, pesto, and tomato on 7-grain toast
add lapsang smoked grilled chicken (+\$4) or bacon (+\$2)

The Queen's Tuna Melt - \$12

Our homemade tuna topped with your choice of cheese and grilled on golden raisin semolina bread with mayonnaise and whole grain mustard (*American, Cheddar or Gruyere cheese*)