**GREENS**

**BURGERS**

**ENTTRES**

**SNAX**

**BREKKIE**

**SUMMER MENU**

**CHICKEN QUESADILLA** $10
A skillet seared tortilla shell, stuffed with grilled chicken, mushrooms, onions, tomatoes, and delicious bell peppers. Served with sour cream and salsa.

**PHILLY CHEESESTEAK QUESADILLA** $11
A skillet seared tortilla shell packed with sliced beef locally sourced from Get-Away Farms, green peppers, onions, shredded mozzarella cheese, tangy BBQ sauce. Served with sour cream.

**NACHOS EL GRANDE** $15 add chicken $13
Nacho corn chips covered in Tex-Mex cheese, green onions, green peppers, banana peppers, red peppers, jalapeño peppers, and diced tomatoes. Served with sour cream and salsa.

**CALIFORNIA GRILLED CHICKEN SALAD** $13
A grilled fresh chicken breast served on mixed greens, with cherry tomatoes, toasted pine nuts, sliced NS apple served with champagne vinaigrette dressing.

**KICKED-UP CHICKEN SALAD** $13
Crispy home style chicken served on mixed greens with red peppers, green peppers, banana peppers, and chili lime tortilla strips.

**GRILLED CHICKEN CAESAR SALAD** $12
Back by popular demand! Crisp romaine and creamy Caesar dressing, tossed with croutons, real bacon bits, parmesan cheese, and topped with a grilled chicken breast.

**ONION RINGS** $15
Lightly battered, crispy goodness.

**MOZZA STIX** $17
Lightly breaded and stuffed with mozzarella cheese. Served with The Grawood’s aioli.

**SPINACH & ARTICHOKE DIP** $18
This creamy-cheesy dip served with pita points and nacho chips is a fun appetizer to enjoy on your own or share with friends.

**CRISPY FRIED CALAMARI** $13
Tender calamari, lightly breaded and flash fried. Served with our Grawood aioli for dipping.

**CRANBERRY AVOCADO SPINACH SALAD** $10 add chicken $3
Diced avocado, salted feta cheese, dried cranberries, crunchy toasted almonds and a slightly sweet poppy seed dressing tossed over fresh spinach leaves.

**BALSAMIC BEET SALAD** $10 add chicken $3
Sweet roasted beets on a bed of mixed greens with feta cheese and walnuts with a tangy balsamic dressing.

**CHICKEN QUESADILLA** $10
A 6oz grilled patty with our homemade Grawood aioli, lettuce and tomato served on a brioche bun.

**FLAMETHROWER BURGER** $9
A 6oz grilled patty served with lettuce, tomato, jalapeños, banana peppers, pepper jack cheese, and hot sauce served on a brioche bun. Are you brave enough?

**TIGER BURGER** $13
Two 6oz grilled patties! Cheddar cheese, bacon, our homemade Grawood aioli, lettuce and tomato served on a brioche bun.

**TERIYAKI BURGER** $10
A 6oz patty grilled with teriyaki sauce topped with lettuce, tomato, sautéed mushrooms, smothered with cheddar and mozzarella cheese served on a brioche bun.

**BLACK BEAN VEGGIE** $8
A meatless patty, topped with our Grawood aioli, lettuce and tomato. Served on a brioche bun.

**TRADITIONAL POUTINE** $18
A pile of crispy fries topped with cheese curds and hot gravy.

**MONTREAL SMOKED MEAT POUTINE** $10

**CRISPY CHICKEN POUTINE** $10

**LATE RISER BREAKFAST** $8
Two eggs served your choice of sunny side up, over easy, over hard or scrambled. Served with home fries, bacon OR sausage and toast.

**JUMBO BREAKFAST** $10
Taking the ‘Late Riser’ to the next level; this meal is served on a platter with three eggs, sausage, bacon, home fries, and toast.