

SEASONAL MENU

FANTASTICO

bar-deli

MAINS

HOUSE-MADE GRANOLA

Pecans, pumpkin seeds, raisins, toasted coconut, organic yogurt, honey, seasonal fruit, fruit compote.

8

BREAKFAST SANDWICH

Lockwood Farms fried egg, Honey Bee goat gouda, guacamole, Topsoil greens on a toasted Portofino peasant bun.

Add Four Quarters bacon 3

9

HOUSE-MADE PEAMEAL BACON SANDWICH

Peameal bacon with Maple Dijon mustard on a toasted Portofino brioche bun.

Add egg 3
Add greens 1

7

GOURMET GRILLED CHEESE

Wild Fire sourdough bread with rotating deli curated cheese and preserve.

Classic Grilled Cheese 6
Add side salad 4

9

SHIPYARD DELI SANDWICH

Deli's choice cheese and meat, Wild Fire sourdough bread, greens, pickled vegetables and dijonaise.

Add side salad 4

12

CREOLE OLIVE SALAD

OPEN SANDWICH

WITH GRILLED HALLOUMI

Olives, celery, pickled shallots, artichoke, parsley, local greens, red wine vinaigrette with grilled halloumi on toasted Wild Fire sourdough bread.

15

KALE SALAD

(FAMILY SIZE AVAILABLE FOR TAKE-OUT 24)

Topsoil kale, fried capers, manchego cheese, chilled Lockwood farm boiled egg, sourdough croutons and house-made creamy caper dressing.

Add Four Quarters bacon 3
Add chicken 4

13

WARM BOWL

Selection of organic grains and legumes with seasonal vegetables & dressing. *Changes daily*

Add chicken 4
Add egg 3

12

DIP TRIO

Hummus, tapenade, roasted red pepper and white bean puree, served with house-made flat bread.

11

FLATBREAD

House-made flatbread baked with a selection of deli meats, vegetables, and cheeses. *Changes daily*

Add side salad 4

14

SWEET

CHEESECAKE

Creamy New York style cheesecake with home-made fruit compote, served in a jar.

6

DARK CHOCOLATE MOUSSE

Traditional French-style, served in a jar with whipped cream.

5

BOARDS

FANTASTICO BOARD

Curated by our passionate deli team. Artisan cheeses, cured meats, marinated olives, house pickles, grainy dijon mustard and Wild Fire baguette.

12/24

CHEESE BOARD

Selection of artisan cheeses, marinated olives, house pickles, house-made jam, hummus, tapenade and Wild Fire baguette.

15

VEGAN BOARD

Vegan cheeses from The Cultured Nut, vegan jerky, marinated olives, house pickles, grainy dijon mustard, hummus, tapenade and Wild Fire baguette.

15

BREAKFAST BOARD

Artisan cured meats, cheeses, hard-boiled Lockwood farm egg, Wild Fire bread and house-made jam.

13