



CENTRESTAGE

lounge

SMALL PLATES

Heirloom Tomato Toast **\$13**

2 pieces | V

goat cheese, manchego, micro sprouts, muffalata, sea salt, sourdough

Braised Short Rib Tacos **\$15**

2 tacos | DF by request

root slaw, chipotle aioli, parmesan

Spicy Falafel Spoon **\$15**

4 spoons | VG, DF

green schug, beet hummus, garlic tahini sauce, pickled shallots

Papaya Fresh Rolls **\$16**

6 pieces | VG, GF, DF, N

cucumber, carrots, pepper, peanut sauce

Crispy Pickerel Minis **\$17**

2 mini sandwiches

tobiko tartar, cheddar, pickles

Buttermilk Fried Chicken Sliders **\$17**

2 sliders | Halal

cheddar, onion, tomato, lettuce, pickle, remoulade

MONTHLY FEATURE

Pork Belly Bao Buns **\$15**

2 buns

pickled roots, cucumber, chili aioli, cilantro

GF - Gluten Free | DF - Dairy Free
V - Vegetarian | VG - Vegan | N - Contains Nuts

BOARDS & SHAREABLES

Bang Bang Shrimp **\$14**

serves 2 | DF | GF by request

crispy wontons, sesame seeds, mango salsa, garlic aioli

Whipped Goats Cheese **\$15**

serves 2 | V | GF by request

caramelized shallots, dates, pistachio, hot honey, fried rosemary, crostini

Cheese Board **\$28**

serves 2 | V | GF by request

local cheeses, house-made dip, grainy mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostini

Charcuterie Board **\$28**

serves 2 | GF by request

artisanal cured meats, house-made dip, grainy mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostini

Cheese & Charcuterie Board **\$38**

serves 2 | GF by request

artisanal cured meats, local cheeses, house-made dip, grainy mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostini

SWEET ENDINGS

Popcorn Crème Brûlée **\$12**

serves 1 | V | GF by request

shortbread crumb, fresh berries, candied popcorn

Carrot Cake **\$13**

serves 1 | VG, GF, DF, N

warm spices, apple chutney

Chef's Selection of Petite Desserts **\$13**

5 pieces | V, N

summer berries