



SHARED PLATES

Bread Plate <i>spinach ricotta, za'atar hummus, apple butter</i>	9
Creamy Hummus <i>fresh chickpeas, smoked paprika, crispy bread</i>	9
Skinny Fries <i>kosher salt, thyme</i>	7
Loaded Fries <i>daily creation</i>	10
Calamari <i>chorizo, basil, chilies, lemon aioli</i>	13
Spinach & Whipped Feta Dip <i>fermented honey, garlic, lemon, crispy bread</i>	11

SOUP AND SALADS

Soup of the Day <i>w/ a slice of fresh, buttered bread</i>	7
Spring Salad <i>bibb lettuce, asparagus, radish, pickled shallots, green goddess dressing</i>	12
Spinach & Strawberry Salad <i>goat cheese, red onion, toasted sesame seeds, basil</i>	12
Kale Caesar Salad <i>croutons, parm, bacon</i>	11
Arugula Fennel Salad <i>shaved fennel, lemon, parm, sunflower seeds, buttermilk dressing</i>	10
Quinoa, Chickpea & Black Bean Salad <i>feta, lemon, roasted jalapeño, scallions</i>	11
Sandwich Salad <i>any sandwich filling served over fresh greens</i>	13
Soup & Salad Combo <i>soup of the day and choice of any salad</i>	12
<i>Add chicken to any salad</i>	7
<i>Add sustainable shrimp to any salad</i>	8

SANDWICHES

All sandwiches come w/ choice of soup / skinny fries / any salad

Bacon Grilled Cheese <i>smoked bacon, aged cheddar, fresh apple</i>	15
Avocado Chicken <i>roast chicken, avocado, tomato confit, bacon, romesco aioli</i>	16
Roast Beef <i>smoked onion jam, charred peppers, miso mayo, tomato confit, on a bun</i>	16
Porchetta <i>slow-roasted pork, truffle sauce, parm, mustard, hot sauce, on a bun</i>	16
Tuna Melt <i>lemon, red onion, capers, cheddar</i>	15
Roasted Wild Mushroom <i>caramelized onion, smoked cheddar, kale</i>	16
Umami Burger <i>7oz beef & pork patty, mushrooms, parm crisp, truffle mayo, umami sauce</i>	17
Quinoa Veggie Burger <i>whipped feta, minted cucumber, fermented honey</i>	16
Cheeseburger <i>7oz beef & pork patty, aged cheddar, JC's burger sauce, lettuce</i>	16

PASTA

Mac & Cheese Gratin <i>smoked bacon, caramelized onion, aged cheddar w/ choice of fries, soup or salad</i>	16
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STONE BAKED PIZZA

	11"	18"
Meat Mountain <i>red sauce, mozza, bacon, sausage, pepperoni, roasted red peppers, pickled peppers</i>	15	30
Big Kahuna <i>red sauce, ham, pineapple, house pickled jalapeños, basil pesto</i>	15	30
Margherita <i>red sauce, mozza, basil, garlic, evoo</i>	13	26
Apple & Bacon <i>white sauce, mozza, smoked cheddar, caramelized onions, fried sage</i>	15	30
Spring Chicken <i>pesto, mozza, roast chicken, asparagus, red onion, cherry tomatoes</i>	15	30
MVP-izza <i>seasonal inspiration</i>	15	30
Bee Sting <i>red sauce, mozza, spicy salami, basil, honey, chili oil, lemon ricotta</i>	15	30
Yo, Vinny! <i>rose sauce, mozza, roasted pearl onions, fennel sausage, basil, chili flakes</i>	15	30
Vampire Slayer <i>white sauce, mozza, brie, garlic, lemon, arugula</i>	14	28
Cheese Louise <i>white sauce, oka, gruyere, truffle honey, parsley</i>	15	30

**DIP YOUR
PIZZA CRUST**

\$2

Chipotle Aioli
Creamy Garlic
Truffle Aioli
Romesco Aioli

EARTH TO TABLE
BREAD BAR
good ingredients matter.



DESSERTS

Seasonal Pie ‘a la mode’ *vanilla ice cream, icing sugar* 7

‘Chipwich’ *chocolate chip cookies, vanilla ice cream* 7

Strawberry, Rhubarb Sundae *white chocolate, oat crumble, whipped cream.* 8

Coconut, Cherry Cheesecake *cherry sauce, toasted coconut, dark chocolate* 8

Really, Really Fudgy Brownie *salted caramel sauce, toffee bits, vanilla ice cream* 8

Warm Bread Pudding *white chocolate sauce, icing sugar, vanilla ice cream.* 7

Plus anything at our beautiful pastry bar

SPECIALTY COFFEES AND WARM COCKTAILS (1 OZ) 8.5

- Irish Coffee** *Jameson Irish Whiskey, coffee, whipped cream*
- Monte Cristo** *Kahlua, Grand Marnier, coffee, whipped cream*
- Spanish Coffee** *Brandy, Kahlua, coffee, whipped cream*
- B52** *Kahlua, Grand Marnier, Bailey’s, coffee, whipped cream*
- Bailey’s Coffee** *Bailey’s, coffee, whipped cream*
- Blueberry Tea** *Grand Marnier, Amaretto, Earl Grey tea*

NON-ALCOHOLIC

From the Gun (free refills) *Pepsi / Diet Pepsi / 7Up / Ginger Ale / Tonic / Brisk Iced Tea / Soda*..... 2.6

Olde Tyme Ginger Beer..... 3.5

Hitchhiker Lemonade *original / vanilla / lemongrass ginger / mango / peach / strawberry*..... 4.5

Blue Sky Soda *cola / cherry vanilla cream / root beer*..... 2.25

Homemade Iced Tea 3.5

Homemade Lemonade 3.5

Juice *orange / apple / cranberry / tomato / berry pomegranate* 3.5

White or Chocolate Milk..... 3

Kids Drink 2.5

COFFEE AND TEA

Earth to Table™ Coffee *fair-trade, organic - unlimited* 2.10

Espresso.....*single shot 2 double shot* 2.75

Americano 2.75

Café Misto 2.35

Cappuccino 3.65

Latte..... 4

Mocha 4.15

Hot Chocolate / White Hot Chocolate / Peppermint Hot Chocolate..... 3.5

Tea Latte..... 4

Pluck Teas *English Breakfast, Orange Pekoe of York, Classic Earl Grey, Daily Grind Chai, Fields of Green, Harvest Mint, Southbrook Berry Blend, Camomile Flower, Ginger Root* 1.95

Please note tables of 10 or more will automatically be charged a 15% service fee
 BREAD BAR | 105 Gordon Street, Guelph | 519.767.2999 | www.breadbar.ca