



SPRING LUNCH MENU

Inspired by culinary trends with emphasis on Canadian flavours and ingredients!

SALAD

HONEY, YUZU CRAZY! GF

arugula | berries | orange | kiwi | chia | cucumber | carrot
yuzu honey dressing

13.95

best paired with Santa Margherita Pinot Grigio

Select one of the following to enhance your salad

SHRIMP (3) or SALMON 8.95 GF

CHICKEN BREAST or TOFU 5.95 GF

BEEF TIPS 9.95 GF

SIGNATURES

Chilled Cork Salad, soup or hand-cut fries

Upgrades Sweet Potato Fries | Onion Rings | Caesar | Baby Spinach 2

STEAK-N-PEPA

peppered steak tips | red onion | tomato | arugula | goat cheese | garlic buttered bun
15.95

best paired with Sons of Kent English Ale

WONDER WOMAN

spinach tortilla fresh wrap | blackened salmon | cucumber | arugula | cherry tomato
avocado goddess mayo

12.95

best paired with Hob Nob Pinot Noir

LIGHT & FRESH

RISE & ACAI (ah-sah-ee) GF

acai yogurt | blueberry | almond | chia | strawberry | kiwi | coconut

14.95

best paired with a Mimosa

DESSERT

Made fresh in-house

RASPBERRY ROYALE BRÛLÉE GF

Chambord | raspberry

9.95

best paired with Inniskillin Riesling

Gluten-friendly GF | options available upon request
Please inform your server of allergies and food sensitivities
17% Gratuity will be added to parties of eight or more
All prices are subject to applicable taxes
@chilledcork #popthecork #corkskitchen

