

BOWLS \$ 14.50

FALAFEL (*) *NEW*

Baked in house made falafel served on a couscous salad with fresh cherry tomatoes, cucumbers and Kalamata olives topped with tzatziki.

GNOCCHI FAGOLI (GF)

Seared gnocchi, mixed beans, spinach roasted garlic and leeks in a sundried tomato cream sauce.

WINTER MEAN GREEN (GF)

Basmati rice with broccoli, spinach, green beans and Brussels sprouts tossed with an avocado lime dressing. Served warm.

MEDITERRANEAN QUINOA (GF)

Portobello mushrooms, sundried tomatoes and arugula tossed with roasted garlic and olive oil topped with a grilled zucchini and a balsamic reduction. Served warm.

ASIAN NOODLE (GF)

Vermicelli noodles in a tahini ginger sauce with bell peppers, broccoli, Chinese cabbage, carrots, kale and green beans topped with sesame seeds and alfalfa sprouts.

BETWEEN THE BUNS \$14

All served with choice of soup, salad, chips or baked potato wedges.

PORTOBELLO STEAK SANDWICH (*)

Layers of thinly shaved portobello mushrooms seasoned to perfection and topped with melted Chao cheese, caramelized onions and a truffle & herb infused mayo served on a roasted garlic loaf.

PIEROGI GRILLED CHEESE (GF)

Thinly sliced potatoes, caramelized onions, smoky bacon and cheddar cheese served with chipotle mayo.

FALAFEL SANDWICH (*)

In house made falafels topped with iceberg lettuce, roasted peppers and tzatziki served on a toasted scallion bun.

BLACK BEAN BURGER (*)

In house made black bean burger topped with guacamole, tomato, alfalfa sprouts and a chipotle aioli.

BEYOND BACON CHEESEBURGER (*)

Beyond Meat burger topped with cheese, bacon, lettuce, tomato, pickles and our secret Shine sauce on a brioche bun.

EXTRAS

FIG CROSTINI (CORILLIA ONLY) \$ 12
Grilled garlic crostini topped with caramelized onion aioli, dried figs, pine nuts and a balsamic drizzle.

WILD MUSHROOM DUMPLINGS (CORILLIA ONLY) \$ 12
Served with a creamy wasabi dip.

SMOKEY ARUGULA SALAD (GF) \$ 12
Roasted peppers, portobello mushrooms, Brussel sprouts and fresh parsley with a smoky seasoning topped with in house made trail mix.

CAESAR (*) \$ 11
Romaine with croutons, almond parm, rice paper bacon and our in house made dressing.

ADD SEASONED CHICKEN \$3

KETTLE CHIPS WITH DIP (GF) \$ 8
Served with you choice of dip. Choose from tzatziki, caramelized onion aioli, chipotle or wasabi mayo.

CRISPY POTATO WEDGES (GF) (CORILLIA ONLY) \$ 6
Add dip \$2

SOUP \$ 7

(GF) GLUTEN FREE

(*) CAN BE MADE GLUTEN FREE