

BUNA'S

KITCHEN

SA L ADS

Summer Millet Salad GF | VEG **NEW** 8.5
 Gluten free millet with thinly shaved radishes, crunchy snow peas julienne carrots with parsley, cilantro, mint and zest lemon vinaigrette

Citrus Kale Salad GF | VEG 8.5
 Shredded kale, Brussels sprouts, orange segments mixed with roasted sunflower seeds, poppy seeds and tangy white wine vinaigrette.

Melon Medley Salad GF | VEG **NEW** 8.5
 A refreshing 3-melon salad w/ watermelon, honey dew and Cantaloupe sprinkled with feta crumbles, fresh mint and lime juice

Panzanella Salad VEG **NEW** 9
 Local Ontario grown hot-house tomatoes cubed with toasted bread, Bocconcini cheese and tossed with Kalamata olives, fresh basil leaves and red wine vinaigrette.

Combination Salad 8.5
 Choose from any number of salads to create your favourite combination!

Soup and Salad Combo 7.5
 Get the best of both worlds with this side salad and soup combo.

- Add Cured Salmon **NEW** +6
- Add BBQ Roasted Chicken +5.5
- Add Duck Confi t +8
- Add Schnitzel +5
- Add Brisket +5.5

MAINS & SNACKS

Oven Baked Quiche VEG 6.5
 Daily quiche baked in our hand-made pastry.

Traditional Poutine GF 8.5
 Fresh and thick these hand cut fries are covered by melted cheese curds and smothered in our in-house beef gravy.

“Comfy” Duck Poutine GF 11.5
 Take our Traditional Poutine and add some savory, slow cooked duck confit topped with a sunny side up egg.

Beef Brisket Poutine 11
 Tender pulled beef brisket topped with fried shallots drizzled with balsamic reduction all on top of our Traditional Poutine.

BBQ Chicken Poutine **NEW** 10
 Slowly roasted chicken breast marinated with sweet and tangy home-made BBQ sauce gently placed on top of fresh cheese curds covered in our famous in-house beef gravy.

Pasta Primavera VEG **NEW** 11
 Hand-rolled tagliatelle pasta with green and yellow zucchini, asparagus and sun dried tomatoes sauteed with garlic, basil and lemon juice, topped with freshly grated parmesan cheese.

Addons:
 Leg of duck Confit +\$8 :: BBQ chicken +\$5.5 :: Beef brisket +\$5.5
 Schnitzel +\$5 :: Prosciutto +\$2

Seasoned Crispy Fries GF | VEG 3.5 / 5
 A generous portion of fresh, thick-cut potatoes cut in house and seasoned to taste.

Daily Soup 4 / 5
 Our daily soups start with fresh, hand-cut veggies and finished with our homemade broth. Ask for today's special!

SANDWICH

Peach n' Cream Grilled Cheese VEG **NEW** 10.5
 House-made peach preserve paired with whipped goat cheese, mozzarella and topped with basil, balsamic reduction on French white bread

Pulled Beef Brisket Sandwich 12
 Tender beef brisket braised in sweet balsamic reduction and refreshing coleslaw with cabbage, carrot and green apple, spicy mayo on a soft brioche bun.

BBQ Chicken Sandwich **NEW** 11.5
 Our slow roasted chicken breast marinated with our sweet and tangy home-made BBQ sauce topped with purple cabbage, carrot slaw on top of a soft brioche bun

“Comfy” Duck Sandwich 12.5
 Our signature, one-of-a-kind delectable sandwich is crafted with tender and juicy duck confit covered in our home-made cranberry mayo, arugula, and topped with a sunny side up egg.

Buna's Schnitzel Sandwich 11
 On-the-spot fried and breaded our this country-style pork schnitzel sandwich is layered with fresh chopped radish, green apples and celery root slaw nested between panini.

Cured Salmon Sandwich **NEW** 12
 Our fresh house-cured citrus Salmon paired with cucumber ribbons, pickled radish, capers, dill cream cheese between black Espresso bread

SWEETS & DRINKS

Tea 2
 Fair trade organic and locally blended teas.

Coffee 2
 A large cup of fair trade organic Balzac coffee.

Natural Pop & Bottled Water 2
 Bottle of hand-crafted soda with natural ingredients

Desserts
 Daily desserts that change everyday.