



Lunch

APPETIZERS

House-made soup – lots of love – See our Specials menu	Cup \$5.00 Bowl \$7.00
Moose's Caesar salad with classic dressing, shaved parmesan and house-made olive oil croutons	\$8.50 Chicken/\$11.50 Prawns/\$14.50
Little gem lettuce tossed in a balsamic vinaigrette with shallot, grilled stone fruit, toasted walnuts and queso seco cheese	\$9.00
House-made chicken liver pâté with pickled red onion and fruit, served with olive oil crostini	\$9.00
House-made seafood cakes served on a bed of frisée , topped with classic Romesco sauce	\$9.50
Fire-roasted bell pepper stuffed with savory cumin-seasoned pork sausage, topped with melted mozzarella and tomato coulis	\$9.50

ENTRÉES

Reatha's macaroni and cheese with sharp white cheddar, mozzarella, gruyere, crispy breadcrumbs and a touch of paprika	\$10.00
Mediterranean platter: tabbouleh (bulgur salad), baba ghanouj (roasted eggplant puree), tzatziki (yogurt and cucumber), house-made pita bread, orange-shaved fennel salad and black olives	\$12.00
Marinated and roasted organic chicken breast served warm on foccacia with little gem lettuce, blue cheese and roasted grape tomato-basil compote, served with tabbouleh (bulgur salad)	\$13.00
All-natural half-pound beef burger or vegetarian burger with thick-cut bacon, sharp cheddar cheese, tomato, romaine and red onion, served with coleslaw	\$14.00 Vegi/\$11.00
Slow-roasted short rib sandwich with melted gruyere cheese, little gem lettuce, house-made sauerkraut and a whole grain mustard-cornichon aioli, served with an orange-shaved fennel salad	\$15.00

We use local and organic ingredients when available.
If you have any food allergies, please let your server know.
A service charge of 18% will be added to parties of 5 or more.
Split charge \$2.50; shared plates no charge.