



MACKENZIE ART GALLERY CAFÉ

SALADS

Seasonal Greens **9**

Honey Lavender Vinaigrette, Seasonal Vegetables

Kale Caesar **12**

Mixed Kale, Lemon & Garlic Dressing, Sourdough Croutons, Harissa Spiced Crispy Lentils, Pickled Onions

Spinach **11**

Feta, Pumpkin Seeds, Hemp Hearts, Flax Seeds, Almonds, Lemon Garlic Vinaigrette

Corn & Black Bean **11**

Honey & Lime Vinaigrette, Prairie Grains & Pulses, Tomato, Cilantro, Vegan Chipotle "Mayo"

Add Shredded Roast Chicken, Marinated Tuna or Marinated Tofu **5**

BOWLS

Handmade Gnocchi **17**

Roasted Mushrooms, Cream, Preserved Lemon, and Roasted Garlic

Prairie Tuna Poke **17**

Avocado, Pickled Veg, Kimchi Mayo, Barley, Wild Rice, Edamame, Sesame

Ramen **17**

Rich Aromatic Broth, Sous Vide Egg, Sweet Potato Noodles, Marinated Tofu, Sesame, Pickled Onion, Kimchi, Edamame

SANDWICHES

Grilled Cheese Panini **13.5**

Cheddar, Swiss, Smoked Gouda, Green Apple, Basil Pistou, Garlic Butter, Sourdough w **Green Salad or Soup**

Roast Chicken Wrap **13.5**

Pickled Carrot & Onion, Korean Spiced Coleslaw & Avocado, Flour Tortilla w **Green Salad or Soup**

Grilled Spicy Capicola & Cheese **13.5**

Provalone Cheese, Onion Marmalade, Sourdough w **Green Salad or Soup**

Avocado Toast **13.5**

Sourdough, Smashed Avocado, Honeyed Goat Cheese, Pickled Onion, Smoked Salt, Egg Salad w **Green Salad or Soup**

Spinach and Feta Pizza **13.5**

Sundried & Roasted Tomato, Pesto, Garlic

Sunday: CLOSED

Monday, Tuesday, Wednesday & Friday: 8:00 am to 4:00 pm

Thursday: 8:00 am to 9:00 pm

Saturday: 11:00 am until 4:00 pm

Chef de Cuisine Emma Warren