

LUNCH @ LONDON WINE

BAR WORTLEY VILLAGE

APPETIZERS

Mussels | pancetta, fennel, red onion, cherry tomatoes, white wine garlic sauce | 16

Bao Sliders | Shogun maitake, cilantro, cucumber, kimchi pico de gallo, wasabi aioli | 15

Brie Wellington | butternut squash, hazelnuts, honey, filo pastry, crostini | 15.5

Caponata | roasted eggplant, pumpkin, red onion, celery, basil, capers, chili flakes, goat cheese | 12

Lime & Lemongrass Fried Chicken | house pickles, lemon roasted red pepper sauce | 14

Ribeye Bulgogi Frites | roasted jalapeño bearnaise, cilantro lime crema, roasted cashews | 16

Chicken Tikka Masala | garlic cilantro naan, jasmine rice, toasted cumin yogurt | 16

Flank Steak | maple soy black bean sauce | 15

3-Cheese Polenta Frites | lemon chili aioli | 12

Moroccan Meatballs | lamb, beef, Israeli couscous, onion, tomato, fennel & mint tzatziki | 14

Calamari Herb Salad | carrot, cucumber, mint, basil, cilantro, onion, toasted rice, cashews | 15

Fried Calamari | panko, house spice mix, tamarind yuzu sauce, cucumber, onion, house pickles | 15

Bacon Wrapped Scallops | pear reduction, chili aioli, side greens | 18

Pan Seared Scallops | sweet pea mash, celeriac root puree, citrus honey glaze | 17

Kalbi Short Ribs | kimchi slaw, house pickles | 16

Halloumi | eggplant, sundried tomatoes, olives | 15

CHARCUTERIE

| artisan cheeses & cured meats, compote, preserves, nuts, fruit, crostini |

Single | 17

Sharable | 27

PASTAS & STIR FRYS

| all pasta is made in house using flour from the Arva Flour Mill |

Butternut Squash Linguine | chicken, pancetta, onion, arugula, tomato, black truffle oil, walnuts | 17

Mushroom Linguine | cremini, portabella, maitake, porcini black garlic cream sauce, peas, pecorino | 17

Seafood Linguine | shrimp, salmon, mussels, carrot, tomato, fennel, dill, Pernod cream sauce | 18

Pumpkin Ricotta Gnocchi | chorizo, sage, arugula, peas, onion | 16

Stir Fry | beef OR chicken OR pork OR tofu | carrots, bok choy, red onion, red pepper, bean sprouts, basil | 18

SALADS & BOWLS

Wine Bar Greens | tomato, cucumber, red onion, maple dijon vinaigrette | 12

Miso Ginger Crunch | cabbage, broccoli, pear, cucumber, cashews, miso ginger vinaigrette | 13

Maple Brined Roasted Beets | orange, arugula, goat cheese, candied nuts, honey lemon dressing | 15

Sesame Crusted Yellowfin Tuna | tomato, red onion, greens, sesame dressing, chili aioli | 17

Wedge Salad | tomato, onion, candied maple bacon, sesame seeds, St. Agur dressing | 12.5

Scallop Salad | cucumber, pear, red onion, berries, candied nuts, greens, maple dijon dressing | 24

Tuna Poke | scallion rice, edamame, onion, tomato, cucumber, fish roe, seaweed, sesame seeds | 20

BAR SNACKS

Sweet & Savory Nuts | 7

Bread Knots | 6

Hand Cut Taro Frites | 6

Smoked Trout Rillette | 8.5

*Pecorino Herb Kettle
Chips* | 6

*Chorizo Saffron
Arancini* | 9

Not all ingredients are listed. Please inform your server of food restrictions & allergies.