

LUNCH @ LONDON WINE BAR

□ WORTLEY VILLAGE □



SMALL BITES

We recommend 2-3 per person.

Roasted Vegetable Crostini | eggplant, onion, celery, capers, goat cheese | 7

Crispy Pork Belly | honey, pepper, pickles | 7

Beet Cured Salmon | lemon cream cheese, capers, pickled red onions, crostini | 8.5

Buttermilk Fried Chicken | citrus honey | 13

Flank Steak Bites | garlic & ginger marinade, truffle soy sauce | 15

Fried Halloumi Cheese | vegetable tapenade, crostini | 14

Seville Patatas Bravas | chorizo, tomato sauce, fried egg, lemon aioli | 9

Falafels | tzatziki, pickles | 8

CHARCUTERIE BOARDS

Single | 17

Sharable | 28

| artisan cheeses, cured meats, homemade compote, pickles, fruit, crostini |

SALADS

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

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

Sesame Crusted Yellowfin Tuna | tomato, red onion, greens, sesame dressing, chili aioli | 18.5

MAINS

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

Butternut Squash Linguine | chicken, crispy pancetta, arugula, tomato, squash puree cream | 17

Mushroom Pappardelle | cremini, portabella, porcini, garlic cream sauce, crispy basil, pecorino | 17

Seafood Linguine | shrimp, salmon, mussels, carrot, fennel, saffron tomato sauce | 19

Spaghetti & Meatballs | lamb & beef, red wine & tomato demi, garlic, cumin, cinnamon | 18

Parmesan Gnocchi | chorizo, arugula, onions, sundried tomatoes, basil pesto | 16

Salmon Nicoise | mini potatoes, hard boiled egg, green beans, cherry tomatoes, olives, capers, dijon vinaigrette | 17

“LWB” Burger | tomato bacon jam, greens, red onion, smoked 5 Brothers cheese | 18

Gourmet Grilled Cheese | a selection of artisan cheese, tomato, seasonal jam | 15

Buttermilk Chicken Sandwich | cabbage & pear slaw, maple aioli | 15

| served with your choice of soup, side salad or frites |

FEATURES

| ask your server for current selections |

Soup | 7

Chef's Special | 15

Wine pairing suggested for “Chef's Special” is discounted daily | .50 ¢ /6 oz., \$1 /9 oz., \$2.5 /btl. |