



## "THE ARMS"

at South Park & Spring Garden

## LUNCH

SOUP OF THE DAY ~ daily pot of soup	8
SEAFOOD CHOWDER ~ with toasted sliced baguette	15
TUNA TARTARE ~ traditionally prepared with dijon, shallots and capers, topped with avocace puree, horseradish aioli, crostini	do 16
KALE CAESAR SALAD ~ with crispy pancetta, herb croutons, parm & house dressing	14
CALAMARI FRITTI ~ buttermilk & semolina dusted, lightly fried, peri-peri sauce	16
AVOCADO TOAST ~ thick rye bread, goat cheese, fresh tomato & sliced boiled egg	14
GRILLED HALLOUMI ~ with zatar spiced flatbread, pomegranate molasses & tahini	14
LOCAL CHEESE & PROSCIUTTO BOARD ~ two artisan local cheeses, thinly sliced prosciutto, grilled asparagus, duo of spreads, crostini	22
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SOUP & SANDWICH ~ changes daily	14
LOBSTER ROLL ~ with fries & coleslaw	24
COBB SALAD BOWL ~ chicken tandoori, avocado, egg, pancetta crisps, sun-dried cranberries local goat cheese, our buttermilk ranch dressing	S, 18
CHICKEN PARM ~ crispy chicken breast with tomato & broiled Grana Padano on fettuccine tossed in basil tomato sauce	19
BUDDHA BOWL ~ with roasted garlic and pepper tofu, chickpea salad, avocado, lotus root & basmati rice.	18
BLACK ANGUS BURGER ~ dill pickle aioli, iceberg, tomato, red onion relish	19
CIABATTA CLUBHOUSE SANDWICH ~ with sliced boiled egg and crispy fries	16
MUSHROOM RAVIOLI ~ morel, chanterelle & cremini mushrooms & ricotta cheese filled pasta with truffle chive sauce and shaved parm	18 sm & 26 lg
GOURMET GRILLED CHEESE ~ on house baked bread, with loads of mozzarella and provolone cheese, dill pickle aioli and crispy fries	16

## "COMFORT FOOD"

SWEET POTATO FRIES ~ with truffle	10	
aioli		

CHICKEN POT PIE ~ with pastry top

CHICKEN WINGS & DRUMMIES ~ 15

FISH & CHIPS - beer battered haddock, fries & coleslaw

IICKEN WINGS & DRUMMIES ~ . fried crispy

## TAVERN STYLE NACHOS

with house blend melted cheese, our own pickled banana peppers, salsa & sour cream  $^{\rm 18}$ 



