

THE
SPIEGELTENT
AT BARDSUMMERSCAPE

LUNCH MENU

STARTERS/ SHARE BOARDS

Watermelon Gazpacho pink peppercorn infused oil |\$8

Mediterranean Grilled Flat Bread baba ganoush, feta, roasted peppers, sautéed onions, balsamic cream, olive oil |\$16

Grilled Local Vegetables hummus, citrus rosemary house cured olives, house made giardineira, baguette, artisan crackers |\$16

Smoked Trout Pate caper & red onion relish, cornichon, whole grain mustard, baguette, artisan crackers |\$18

SALADS

Thai Shrimp & Mango Salad baby bib lettuce, hearts of romaine, mango chili chutney, crispy vermicelli noodles, sherry sesame vinaigrette |\$18

Panzanella toasted rustic bread, local tomato, pepper, red onion, olives, capers, ciliegine mozzarella, balsamic crème, fresh basil |\$12 *vegan mozzarella upon request

Bistro Salad grilled asparagus, lardon, frisee, local cherry tomatoes, whole grain mustard vinaigrette |\$13
**add grilled shrimp or chicken |\$7*

SANDWICHES

– all served with house made kettle chips

Spiegel Melt grilled beef patty, local cheddar, sautéed onions, house made tomato jam, sourdough ciabatta (*served cooked through*) |\$12

Grilled Mediterranean Chicken Panini lemon feta, local tomato & olive oregano tapenade, baguette |\$14

Duck Confit Sandwich baby spinach, smoked gouda, tomato jam, whole grain mustard, baguette |\$16

Capresse Panini roasted eggplant, fresh mozzarella, tomato, basil, balsamic crème, sour dough ciabatta |\$13 *vegan mozzarella upon request

DESSERT

House made sweet biscuit, macerated berries & cream

Fresh berries & cream

Chocolate polenta torte

Tiramisu

All \$8