

THE  
**SPIEGELTENT**  
AT BARDSUMMERSCAPE

# DINNER MENU

## STARTERS

**Watermelon Gazpacho** pink peppercorn infused oil garnish |\$8

**Seafood Antipasto** lemon chili poached shrimp & squid, shaved fennel, baby arugula, roasted tomato & lemon vinaigrette |\$14

## SHARE BOARDS

**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*

## ENTRÉES

**Rigatoni & Lemon Chicken Meat Balls** garden basil pesto, handmade ricotta, lemon zest |\$24

**Warm Farro Grain Bowl** Local farro and vegetables, cherry tomatoes, sunflower seeds, crispy garbanzo beans, matcha rice wine vinaigrette |\$20

**Grilled Local Pork Sausage & Beluga Lentils** pickled cherry tomatoes, red onion, toasted crouton, brown sugar vinaigrette |\$20

**Korean Beef or Tofu Lettuce Wrap** pickled vegetable assortment, garlic and ginger chip, avocado, kimchi, sweet & spicy sauce |\$22

## DESSERT

House made sweet biscuit, macerated berries & cream

Fresh berries & cream

Chocolate polenta torte

Tiramisu

All \$8