

LUNCH

TUES - FRI

11:30 AM - 2:30 PM

ALLERGEN STATEMENT:

We care deeply about our guests and understand the importance of allergen awareness. Because we carry allergens such as wheat, shellfish, milk, nuts, eggs, etc, in-house, and our suppliers may have allergens in their warehouses, we do not offer an allergen-free space.

Even with our best efforts, there is a risk of cross-contamination.

 GLUTEN FREE PREPARATION AVAILABLE
 VEGAN PREPARATION AVAILABLE

FOOD TRUCK INSPIRED HANDHELDS

SERVED WITH SOUP, SALAD OR FRIES

ADD GARLIC PARM FRIES OR CAESAR SALAD
+\$3

MOROCCAN CHICKEN SANDWICH 24

moroccan spiced chicken, mango chutney, goat cheese, onions, lettuce, tomatoes, curry aioli, choice of side

BRIE APPLE CHICKEN 26

grilled chicken breast, double cream brie, basil aioli, red onion jam, sliced apples, grilled multigrain, choice of side

STEAK CAESAR WRAP 25

our signature maple garlic steak bites, romaine lettuce, caesar dressing, bacon, cheddar choice of side

BUTTERMILK CHICKEN PARM 24

breaded chicken breast, marinara, mozzarella and parm, roasted red peppers toasted brioche, aioli choice of side

BANQUET BURGER 24

fresh-made ground chuck patty, aged white cheddar, bacon, smoked aioli, lettuce, onion, tomato, pickle choice of side

PEAMEAL & BEET BURGER 25

ground chuck patty, roasted beets, peameal bacon, smoked gouda, smoked aioli, lettuce, onion, tomato, pickle choice of side

SHORT RIB MELT 26

braised short rib, smoked gouda, horseradish aioli, caramelized onions, grilled sour dough choice of side

CRISPY "PORKETTA" CIABATTA 24

breaded pork cutlets, chimichurri, kewpie mayo, sweet pickles, pickled onion, cheddar cheese, ciabatta bun
Chef tip: add bacon! \$2

APPETIZERS

STEAK BITES | 22

crispy coated flash-fried tenderloin, maple garlic sauce, smoked aioli

CALAMARI | 21

dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

GARLIC PARM FRIES | 16

hand-cut potatoes, grated parmesan, minced garlic, house aioli

FRIED BRUSSELS | 19

sultana raisins, toasted cumin, honey mustard, seasoned trail mix 

SOUP & SALADS

SHY'S CAESAR SALAD

SM 15 | LG 21
romaine hearts, pancetta, crispy capers, croutons, shaved parmesan

MORROCAN CHICKEN SALAD 28

chickpeas, tomatoes, dates, goat cheese, mango vinaigrette, tomatoes, walnuts, topped with a moroccan-spiced grilled chicken breast and a curry aioli drizzle 

WINTER SALAD 20

 shredded brussels and root vegetables, red beets, champagne vinaigrette, dried cranberries, house trail mix, goat cheese, pecans

DAILY SOUP

CUP 8 | BOWL 12

LUNCH ENTRÉE

SHRIMP SCAMPI 33

garlic buttered white tiger prawns, roasted red peppers, scallions, lemon cream sauce, arugula, cappellini noodles

FETTUCCINE CARBONARA 34

pancetta, sweet peas, red onion jam, egg yolk cracked black pepper grana padano

SALMON NICOISE 32

4oz pan-seared atlantic salmon, green beans, lemon potatoes, olives, tomatoes, plated on a sauce gribiche

ADD 6OZ CHICKEN BREAST | 9

ADD GARLIC SHRIMP (5PCS) | 9

ADD 4 OZ SALMON | 12

We're so glad you're here!

Parties of 8+ have an automatic 20% gratuity applied

As a scratch kitchen, our dishes take time, and some items may sell out.

Modifications may add to preparation times

Menu items & pricing subject to change without notice.