



Raffald **\$12**
The original, ultimate comfort dish. aged cheddar, provolone, gruyère. garlic breadcrumbs. perfect for add-ins.

1970's Casserole **\$15**
Havarti, smoked gouda, tuna salad, peas. garlic breadcrumbs, lemon zest.

Canadiana **\$15**
The Raffald with maple syrup, bacon. baked with cheddar, Old Dutch S & V chips.

Nooch **\$14**
100% plant based. Kevin's creamy cashew sauce, caramelized onion, spiralli noodles. garlic breadcrumbs.

Athena **\$14**
Roasted garlic, spinach, kalamata olives, mozzarella. feta cheese & garlic sauce.

NOLA **\$17**
Provolone, mozzarella, andouille, roasted okra, red pepper, cherry tomatoes, blackened chicken.

Caprese **\$14**
Provolone, mozzarella, marinara. bocconcini, cherry tomatoes, basil, balsamic reduction.

Lobster **\$23**
Gruyère, aged cheddar, lobster, bacon, tarragon. breadcrumbs, lemon zest & garlic oil. garlic baguette.

Hops & Blue **\$15**
Mozzarella, Torque Witty Belgian, ground hops, caramelized onion. blue cheese gratin. soft pretzel.

el Mejor **\$15**
Jack cheese, roasted poblano peppers & corn, smoked chorizo, yucután seasoning. chicharrón, fresh cilantro, lime.

Kevin's Opus **\$17**
Smoked gouda, havarti, cajun chicken, bacon, red onion. breadcrumbs, house-made ranch dressing.

Tuna Melt (*not a Mac*) **\$14**
On baguette. Tuna salad, smoked gouda, havarti, cheddar, pickle. with tomato soup.

Made with Nature's Farm elbow macaroni and béchamel sauce unless otherwise noted.

**substitute roasted cauliflower for pasta add \$1.50*

Tuna Salad, Bacon, Chorizo, or Andouille	\$3	Add tomato relish or pepper jelly	\$1
Blackened Chicken	\$5	S & V Chips, Breadcrumbs, Chicharrón, or Crushed Saltines	\$1
Tomatoes, Kalamata Olives, Spinach, Peas, or Capers	\$1	Au Gratin (Blue Cheese or Gruyère)	\$3 \$5



SOUP, SIDES & SALADS

SOUP	Tomato Soup	\$6
	Classic, creamy tomato soup, saltines.	
SIDES	Bread	\$5
	Sliced baguette, trio of butters (honey, garlic, tarragon).	
	Buttermilk Biscuit	\$3
	With honey butter.	
	Pretzels	\$6
	Warm soft pretzels, mango mustard dip.	
	Sprouts	\$9 (add bacon \$3)
	100% plant based. roasted brussels sprouts, apple cider vinaigrette, balsamic reduction.	
	Cauliflower Bites	\$10
	Panko, cauliflower florettes, buffalo sauce, ranch or blue cheese.	
	Vegan with maple buffalo add \$1	
SALADS	Caesar	\$10
	100% plant based. crisp romaine, garlic dressing, toasted pine nuts, croutons & lemon.	
	Panzanella	\$10
	Cherry tomatoes, olive oil, baguette, basil, bocconcini, capers, onion, cucumber & balsamic.	
	Greens	\$10
	Romaine, seasonal vegetables, tomatoes, roasted chickpeas, house dressing.	
	Mediterranean Quinoa Salad	\$11
	Romaine, quinoa, peppers, cucumbers, tomato, olive, feta, onion, vinaigrette.	

Kevin's

COFFEE & TEA

<u>Brewed Coffee</u>	3	<u>Espresso</u>	3
<u>Tea</u>	3	<u>Americano</u>	3
London Fog	4	Latte Cappucino	4

PROUDLY
SERVING

De Luca's 
Specialty Foods, Catering, Baking & More

DESSERTS

beignets 5
Kevin's twist on the classic, flaky pastry, layered with pecans, served warm with a butter praline sauce.

✓ **vegan chocolate cake – mini** 5
Stella's rich dark chocolate vegan cake.

carrot cake – mini 5
Stella's two layers of delicious coconut carrot cake with vanilla cream cheese icing.

cheesecake – mini 5
Stella's classic cheesecake with your choice of either lemon curd or raspberry sauce... *the perfect compliment.*

PROUDLY
SERVING

STELLA'S

✓ VEGAN