

# Kevin's



TO SHARE

## **Cauliflower Crust Flat Bread** ✓ ✎ \$14

Fresh cauliflower crust, plant-based pesto, roasted eggplant, red pepper. Finished with fresh basil, and poblano aioli.

## **Tacos** ✎ \$13

Three fresh corn tortillas, pickled vegetables, jack cheese, Pico de gallo, arugula, and poblano aioli. Your choice of roasted cauliflower, pork, or chicken.

## **Dip Trio** ✓ \$12

House made hummus, savoury pea, and baba ghanoush. Served with freshly toasted sourdough crostini.

## **Mezze Plate** \$13

Toasted focaccia, balsamic grilled vegetables, hummus, olive tapenade, feta cheese, & cucumber salad.

## **Gravlax Plate** \$16

Traditional Scandinavian cured salmon, pickled red cabbage, and cucumber salad. Served with fresh Danish rye, and mustard dill sauce.

## **Sprouts** \$11

100% plant based. roasted brussels sprouts, apple cider vinaigrette, balsamic reduction.

*With bacon add \$3*

## **Cauliflower Bites** \$12

Panko, cauliflower florettes, buffalo sauce, ranch or blue cheese.

*Vegan with maple buffalo add \$1*





## SOUP, SALADS & SANDWICHES

### SOUP

**Tomato Soup \$6**  
Classic, creamy tomato soup, saltines.

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### SIDES

**Buttermilk Biscuit \$3**  
With honey butter.

**Pretzels \$6**  
Warm soft pretzels, mango mustard dip.

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### SALADS

**Caesar \$11**  
*100% plant based.* crisp romaine, garlic dressing, toasted pine nuts, croutons & lemon.

**Panzanella \$11**  
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.

**Pasta Salad \$11**  
Red lentil pasta, feta, roasted peppers, fresh vegetables tossed in lemon balsamic vinaigrette. Finished with basil and toasted pine nuts.

**Arugula Salad \$12**  
Arugula, grape tomatoes, crispy chickpeas. With lemon balsamic vinaigrette.

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### SANDWICHES

**Kevin's Lobster Roll \$15**  
Open face, lobster on fresh toasted sourdough crostini. Served with arugula salad.

**Roasted Vegetable Sandwich \$13**  
Plant based pesto, oven roasted eggplant, red pepper, tomato, and red onion on a fresh sourdough baguette. Served with arugula salad

**Tuna Melt \$14**  
On baguette. Tuna salad, smoked gouda, havarti, cheddar, pickle. With tomato soup.



**Raffald \$14**

The original, ultimate comfort dish. aged cheddar, provolone, gruyère. garlic breadcrumbs. perfect for add-ins.

**1970's Casserole \$16**

Havarti, smoked gouda, tuna salad, peas. garlic breadcrumbs, lemon zest.

**Canadiana \$16**

The Raffald with maple syrup, bacon. baked with cheddar, Old Dutch S & V chips.

**Nooch \$15**

100% plant based. Kevin's creamy cashew sauce, caramelized onion, spiralli noodles. garlic breadcrumbs.

**Athena \$15**

Roasted garlic, spinach, kalamata olives, mozzarella. feta cheese & garlic sauce.

**Caprese \$15**

Provolone, mozzarella, marinara. bocconcini, cherry tomatoes, basil, balsamic reduction.

**Lobster \$23**

Gruyère, aged cheddar, lobster, bacon, tarragon. breadcrumbs, lemon zest & garlic oil. garlic baguette.

**el Mejor \$16**

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.

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

*\*substitute roasted cauliflower or red lentil gluten free pasta for pasta add \$2.00*

GREAT ADD-INS

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