

CHICORY BLUE

EVERYDAY READY TO GO MENU

FALAFEL WRAP

Our house-made **\$12.00**
crisp falafels in a
pita with crunchy greens, a
generous slather of our hummus,
tahini drizzle, a hint of pickled
banana peppers and our own
pickled pink turnip. Always
satisfying!

BURRITO WRAP

Black beans, slow **\$13.75**
cooked in chipotle
with crunchy baked tofu, zesty
salad, guacamole and juicy
tomatoes with a lime sprinkle
for a protein flavour bomb!

HALLOUMI WRAP

Fluffy naan **\$13.00**
schmeared with
our delectable tahini date spread,
folded around slices of melted
halloumi cheese and tucked onto
a bed of zesty vegetables, with
slices of balsamic roasted red
peppers. A taste explosion!

AND SOMETIMES WE HAVE OUR ROTATING WRAPS: CHICKEN SHAWARMA, EGG SALAD, TUNA WRAP.
ASK THE BARISTA ABOUT AVAILABILITY.

— TUBS OF OUR OWN FRESH SCHMEARS, DIPS AND SPREADS —

HUMMUS

Chickpeas, lemon, tahini and **\$6.75**
spices whipped into a delicious
spread. Naturally protein packed, vegan and
gluten-free. Spread it on anything.

TOUM

A fluffy cloud of garlic, lemon, salt **\$8.00**
and oil that is entirely addictive,
spread on grilled vegetables, fish or meat, or
use as a base for salad dressings. A spoonful
goes a long way.

TAHINI BEET CITRUS DIP

Toasted sunflowers seeds, **\$9.75**
organic beets, confit garlic, tahini
and loads of fresh orange and spices.
Delightful to look at and delicious to eat!

CARROT WALNUT LEMON SPREAD

Inspired by a flavourful Turkish **\$9.75**
spread, we've added preserved
lemon, tahini, organic bread crumbs, walnut
and garlic for a full umami experience.

TAHINI AND DATE SCHMEAR

A hit in our Halloumi wrap, this is **\$8.75**
perfect on a bagel or morning
toast or an addictive late night snack. Tahini,
dates, and citrus in a three-way love affair!

HERBED CREAM CHEESE SCHMEAR

We start with real milk cream **\$7.75**
cheese and then whip it up to the
next level with fresh herbs, garlic, spices and
magic! Delicious on our Jerusalem bagel.

WE ARE LICENSED ...
ASK ABOUT OUR BEER, WINE,
COCKTAILS & CIDER OFFERINGS

VIEW OUR MENU
ONLINE



CHICORY BLUE

FRIDAY - SATURDAY - SUNDAY MADE TO ORDER MENU

- PLACE YOUR ORDER AT THE STORE FRONT CASH - PICK UP YOUR FOOD AT THE DINING ROOM COUNTER -
KITCHEN OPEN FROM 10:00-2:00

BREAKFAST EGGS ON NAAN

A full, healthy breakfast of fluffy free-range local eggs with melted sesame spiced feta, halloumi and cheddar cheese served on top of a toasted naan with our spicy mayo, pickled onion, jammy tomatoes and herby zhoug drizzle.

\$16.25

Choose fresh fruit slices or green salad side.

MEZZE PLATE

A generous serving of hummus, spiced olives, carrots, pickled turnips, spiced pita chips and bagel chips. Great for sharing!

\$13.75

SOUP OF THE DAY

Always satisfying, freshly made soups served with a couple of crunchy spiced pita chips.

\$9.00

SOUP OF THE DAY

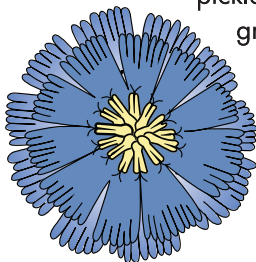
and local greens salad

\$15.50

JERUSALEM BAGEL PLATE

Our signature seedy bagel grilled with toum garlic/lemon sauce and served with hummus, carrot sticks, pickled turnip, spiced olives and grilled halloumi, drizzled with chili infused honey.

\$18.75



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TOASTED SESAME BAGEL

Perfectly toasted sesame bagel with our signature herb cream cheese, or choose plain cream cheese, our own vegan cream cheese or for a sweet treat, our date and tahini spread.

\$9.25

Served with fruit slices or green salad side.

YOGURT SMILE

Honey sweetened yogurt bowl with fresh fruit, house made granola and fruit compote. Puts a smile on every face!

\$12.50

LARGE SALAD PLATE

Local greens with lots of colourful and flavourful additions served with our house-made dressing.

\$12.50

LARGE CAESAR SALAD

Local greens, bagel chip croutons, crispy capers and our vegan tahini caesar dressing.

\$13.75

MUSHROOM PANINI MELT

Perennial favourite, a fluffy naan folded and grilled to perfection with our own pesto, mozzarella cheese and our balsamic braised mushrooms, served with a green side salad.

\$18.75

TURKISH ÇILBIR EGGS

Two poached free-range eggs nestled on a bed of lemony spiced yogurt drizzled with herb zhoug and hot brown butter and aleppo pepper drizzle, served with grilled naan and pickle.

\$19.25