

CANTEEN 411

SMALL PLATES & STARTERS

Bread & Spread Sampler

hummus, pimento cheese & herb butter with breads for spreading \$15

Puglia Plate

fresh burrata with basil pesto, toasted walnuts & toast \$12

Eggplant Katsu

panko fried eggplant with tonkatsu bbq sauce & asian ginger slaw \$13

Beef Tartare Toast*

sweet & sour shallots, coleman's english mustard, chapel hill creamery calavander cheese \$15

Loaded Hummus

baked feta, veggies, pita, olive, chickpeas, pepperoncini \$16

Little Miss Muffet

fried cheese curds, pepper jam \$13

Crispy Cauliflower

fresh-fried cauliflower in vietnamese sauce \$8

Bomb A\$\$ Buns

three traditional korean steamed buns with your choice of asian pulled pork, crispy sesame tofu or curried shrimp \$13

Crispy Yum Yum Salmon Skewers

crispy salmon skewers served with spicy mayo & slaw \$14

Canteen Greens

forget me not green salad or caesar salad \$8/\$14
add salmon*, steak* or crispy cauliflower \$5

Ceviche Tostada

peruvian style shrimp & squid ceviche tostada, guajillo sauce \$14

Salt & Malt Fries

house-cut fries with basil aioli \$8

Beer-Braised Mussels

with corn and toast to share \$12

Charcuterie of the Day

market price

DINNER PLATES

Matilda

sauteed barramundi with beer-braised pei mussel and roasted broccolini \$26

El Sur Steak*

strip steak, chimichurri and roasted street corn \$27

Beef Tenderloin*

heritage harvest mushroom & chianti ragout with brie-turnip gratin \$28

Drake's Lobster Ravioli

in sherried leek and lump crab broth \$24

Portugese Stew

chorizo, shrimp, clams, mussels, saffron, olive, peppers (also available as a pasta dish) \$23

Canteen Burger*

whit acres farm beef loaded with toppings on a housemade everything bun served with salt & malt fries \$15

Red Sea Salmon*

citrus za'tar seared atlantic salmon, grilled greens, white beans, sweet pepper jus \$21

Harvest Pasta

farm ratatouille, egg noodle pasta with pine-nut pesto \$17

Yakisoba Noodle

kimchi, veggies, 7 minute egg* & miso broth
your choice of tofu or twice cooked pork \$18

Maple Grilled Pork Chop

pickled succotash and whipped potatoes \$21

Crispy Duck

plum sauce, candied ginger crunch, black quinoa & turmeric spinach \$23

Singapore Sautée

tofu and fresh vegetable sauté served on a crispy rice noodle nest \$16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.