

# Mavor's | LOUNGE MENU

creative casual cuisine

## Plates to Share

### **Warm Marinated Olives \$6**

Picholine, Cerignola, Colossal Queens, Kalamata

### **Hand Cut Potato Chips Made with Fresh PEI Potatoes \$6**

Sour Cream and Dill Dip

### **Olive Tapanade \$10**

Grilled Bread, Fresh Herbs & Garlic

## Snacks

### **Montague Bison Burger Sliders \$4 each**

Roast Garlic, Celery Root Slaw, Aged ADL Cheddar

### **P.E.I Chicken Wings \$13**

Hot Sauce or House-made BBQ

### **Blue Mussels**

White Wine & Garlic \$10

Spicy Thai Coconut and Coriander \$12

Smoked Tomato and Bourbon \$11

## Lite Entrées

### **Larkin Bros. Smoked Turkey BLT \$12**

Island Smoked Bacon, Tender Greens, Sundried Tomato Wrap

### **Reuben Sandwich \$14**

Taylor's Smoked Meat, Sauerkraut, Swiss & Thousands Islands Dressing

### **Salmon Nicoise \$16**

Tomatoes, Olives, Hard Cooked Egg, Pickled Beans

Lemon Caper Vinaigrette

### **Avondale Meadows Lamb Meat Balls \$15**

Grilled Flatbread, Tandoori Spices, Greek Yogurt

### **Sides \$3:**

Hand-cut Fries, Sweet Potato Fries, O-Rings

TYLER GALLANT  
EXECUTIVE CHEF

"A nickel will get you on the subway, but garlic will get you a seat."

