

Mavor's

LUNCH MENU

creative casual cuisine

Yesterday's Soup \$6

Ask Questions

Flourless Seafood Chowder

\$10

White Fish, Pink Fish, Bivalves

Salads

Simple Greens \$9

Fresh Fruit, Citrus Vinaigrette, Spiced Nuts

Caesar Salad \$11

Romaine Heart, Lardons, Parm Crisp, Garlic Croutons

Cobb Salad \$14

Blue Cheese, Avocado, Little Tomatoes, Olives, Bacon Lardons, Hard Cooked Egg and Larkin Chicken with Tomato Vinaigrette

Salmon Nicoise \$16

Tomatoes, Olives, Hard Cooked Egg, Pickled Beans
Lemon Capers Vinaigrette

Sandwiches

Choice of Hand-Cut Fries, Roast Potato, Simple Greens or Caesar

Reuben Sandwich \$14

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

Larkin Bros. Chicken Club

\$13

Lettuce, Tomato, Bacon, Mayo
White or Whole Wheat

Montague Bison Burger Sliders \$4 each

Roast Garlic, Celery Root Slaw, Aged ADL Cheddar

Bell River Crab Cakes \$12

Seaweed Salad, Yellow Pepper Aioli, Choice of Side

Larkin Bros. Chicken Curry \$13

Tandoori Spices, Basmati & House-made Naan Bread

House-made Veggie Burger \$13

Red Pepper Mayo, Grilled Onion, Brioche Bun & Feta

MacQuarries Meats Burger \$13

Brioche Bun, Vidalia Onion Rings, Fries
Add Cheddar, Blue Cheese or Bacon +\$1

Red Beer Battered Fish \$14

Nova Scotia Caught Haddock, Hand-Cut Fries, Tartar, Slaw

Daily Quiche \$12

Served With Simple Greens Salad

Montique Bison Chili \$12

Bread Bowl, ADL Cheddar, Sour Cream

Avondale Meadows Lamb Meat Balls \$15

Grilled Flatbread, Organic Greens, Greek Yogurt

Menu changes often

We Use Island Growers, Producers, and Products Wherever Possible

Food allergy or food preference?
Let us know and we'll do our best

TYLER GALLANT
EXECUTIVE CHEF

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