DOWN THE STREET

BAR ▪ RESTAURANT

LATE NIGHT

HOT VEGETABLE SPRING ROLLS
with chili-soy dipping sauce 8.00

MEDITERRANEAN PLATTER ~ hummus, skordalia, roasted red pepper feta dip, marinated olives, grilled pita 11.50

CHICKEN LIVER MOUSSE
baguette toasts, sweet and sour cippolini onions 12.00

ANTIPASTI PLATE ~ Niagara Food Specialties cured meats, Monforte cheeses, pickled vegetables 14.50

BRUSCHETTA ~ traditional Roman garlic bread, basil-marinated tomatoes, local goat cheese 11.50

CLASSIC CAESAR SALAD
Parmigiano-Reggiano, bacon lardons, grilled focaccia 11.50

FRESH-CUT YUKON GOLD FRIES
with house ketchup, or aioli 7.00

PULLED PORK SANDWICH, creamy slaw, house BBQ sauce, fresh-cut fries 14.00

DTS BURGER ~ 6 oz ground local beef, BBQ sauce, crispy de Martines bacon, Monforte white cheddar, pickled red onion, served with fries 18.00

FALAFEL ~ spiced chick pea fritters, lettuce, tomato, onion, hummus, tzatziki, grilled pita 12.50

PIZZAS:
~ caramelized onions, roasted garlic, Monforte teleggio, cremini mushrooms, fresh thyme 14.00
~ tomato sauce, de Martines hot Italian sausage, smoked mozzarella, fresh basil 14.50

We are proud to support our local growers, artisans and suppliers.

WE ARE UNABLE TO PROVIDE SEPARATE CHEQUES
Taxes and gratuities not included. For parties of six or more a service gratuity will be added.
Susan Dunfield, Owner/Operator. Chef: Lee Avigdor
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www.downthestreet.ca