

# DOWN THE STREET

B A R ■ R E S T A U R A N T

## LATE NIGHT

ANTIPASTI PLATE ~ Niagara Food specialties  
- prosciutto, capicollo and lonza, Monforte  
toscano, house pickles, stout mustard 14.50

HOT VEGETABLE SPRING ROLLS  
with chili-soy dipping sauce 8.00

POUTINE ~ Yukon Gold fries,  
Monforte cheddar, porcini jus 9.50

FRESH-CUT YUKON GOLD FRIES  
with garlic mayonnaise 7.00

ROASTED PEPPER, PRESERVED LEMON SALAD  
Monforte feta, toasted pinenuts 12.50

CLASSIC CAESAR SALAD  
Parmigiano-Reggiano, double-smoked  
bacon, grilled focaccia 11.50

WETH SHIITAKE MUSHROOM and  
SOILED REPUTATION GREENS, goat cheese,  
guanciale, honey Dijon vinaigrette 12.50

DAILY SOUP, priced accordingly

BLT FOCACCIA ~ double smoked bacon,  
tomato, arugula, roasted tomato  
mayonnaise and organic greens 13.50

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

DTS BURGER ~ 6 oz local beef,  
sweet onion, house pickled cucumber,  
BBQ sauce, served with fries 14.50\*  
\*Add crispy, double-smoked bacon 2.00  
\*Add Monforte goat cheddar 2.00

## PIZZAS

~ caramelized onions, kalamata olives,  
oven-dried tomatoes, Monforte toscano 14.50  
~ tomato sauce, prosciutto, arugula,  
buffalo mozzarella 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](http://www.downthestreet.ca)