

DOWN THE STREET

B A R ■ R E S T A U R A N T

LUNCH FIRST COURSE

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

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

SMOKED TROUT, APPLE FENNEL SLAW
pickled mustard seed dressing 12.50

CLASSIC CAESAR SALAD
Parmigiano-Reggiano, double-smoked bacon, grilled focaccia 10.50

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

HOT VEGETABLE SPRING ROLLS with chili-soy dipping sauce 8.00

FRESH-CUT YUKON GOLD FRIES with garlic mayonnaise 7.00

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

DAILY SOUP, priced accordingly

LUNCH MAIN COURSE

VIETNAMESE PORK MEATBALL BÁNH MÌ
pickled carrot and daikon, cilantro, Sriracha mayonnaise 13.50

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

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

SAVOURY VEGETABLE and GOAT CHEESE PUFF PASTRY TART
organic greens 13.50

KHAO SOI ~ egg noodles, chicken, Thai curry coconut broth 14.00

LOCAL GOAT CHEESE ENCHILADAS
red chili rice, pickled red onion, tomato chipotle cream 14.00

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

30 Ontario Street, Stratford ON 519-273-5886 www.downthestreet.ca