

DOWN THE STREET

B A R ■ R E S T A U R A N T

LUNCH FIRST COURSE

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 11.50

SOILED REPUTATION GREENS and HEIRLOOM BEET SALAD

Monforte chevre, toasted walnuts, roasted shallot vinaigrette 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

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

ANTIPASTI PLATE ~ Niagara Food Specialties cured meats, Monforte cheeses, pickled vegetables 12.50

LUNCH MAIN COURSE

GRILLED CHEESE and SHORT RIB SANDWICH

Monforte Teleggio, pickled red onions on sourdough, fries 14.00

PULLED PORK SANDWICH,

creamy slaw, house BBQ sauce, fresh-cut fries 14.00

ITALIAN BLT ~ pancetta, roasted tomato mayonnaise, fries 13.50

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

FETTUCCHINE ~ With oyster mushrooms, cremini, porcini, Gorgonzola cream 14.50

PAN-SEARED MONFORTE HALLOUMI, MAPLE ROASTED SWEET POTATO SALAD

Soiled Reputation greens, toasted pumpkin seeds, basil vinaigrette 12.00

SMOKED TROUT SALAD ~ redbin potatoes, fennel, Soiled Reputation greens, grainy Dijon vinaigrette 13.00

DTS BURGER ~ 6 oz ground local beef, BBQ sauce, crispy de Martines bacon, Monforte white cheddar, pickled red onion, served with fries 15.00

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 DURING PRE-THEATRE LUNCH SERVICE
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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