



TBG CAFE MENU

HOURS:
Monday to Sunday:
11:00 am to 6:00pm



Muffins

cornmeal maple walnut, lemon poppy seed, chocolate zucchini, morning glory, spiced carrot, pear granola, blueberry and raisin bran

Sweet Scones

nectarine raspberry, strawberry Thai basil, pistachio lemon, wild berries in Cointreau, orange chocolate chip, lavender flower lemon

Cookies

signature chocolate chip, oatmeal chocolate chip, sugared mocha bites, pecan cranberry biscotti, chocolate almond biscotti, savoury biscotti

Squares

outrageous brownies, coconut blondies, mocha Nanaimo bars, chocolate raspberry squares, pecan squares, coconut squares, date squares



Fresh Vegetarian Sandwiches

Garden Vegetable - Marinated mushroom, green pepper, cucumber, romaine, tomato, alfalfa sprouts and grainy mustard on multi-grain bread

Fresh Roma tomatoes, woolwich chèvre on fresh baby spinach served with Dijon mustard on multigrain bread

Panini with roasted red peppers, provolone, caramelized onion and fresh basil



Fresh Sandwiches

Roast beef, bleu cheese, roasted red pepper, caramelized red onion jam, romaine lettuce, tomato and Dijon mustard on multi-grain bread

Tuna Salad with romaine lettuce, tomato, alfalfa sprouts on whole-wheat bread

Oven-roasted turkey breast, crispy bacon, havarti cheese, picante mayonnaise served on Italian ciabatta bread

Grilled Chicken Breast on baked ciabatta with tarragon mayo, with a side of cabbage 'n apple slaw in a caper-kicked remoulade

Black Forest ham & provolone cheese & romaine lettuce, tomato and Dijon mustard on multi-grain bread





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Salads

A substantial bed of organic Greens with arugula comes tossed with heirloom radish, slices of tangy halloumi cheese, the lot is lightly dressed with a marvelously tart lemon vinaigrette.

Mediterranean Green Beans , feta, Greek olives, red onions and herbs tossed with a Lemon vinaigrette

Roasted beets salad with cherry tomato house dressing

Chickpea and sweet red and green pepper lemon vinaigrette

Caesar Salad Romaine, freshly shredded parmesan and fresh-baked croutons tossed with classic Caesar dressing.

Fresh fruit salad with yogurt and homemade granola



Preserves and condiments to take home *(priced individually)*

blueberry, pear, raspberry and strawberry jams, lemon in salt water, orange peel and spiced relishes of various flavours, fig and guava chutney, garden vegetable chutney, ginger pear confit, compote of pears in a white wine, lavender syrup, raspberry, tarragon and thyme vinegars Truffle oils, black and white



Frozen Treats

Vanilla, Caramel Almond Crunch , Vanilla & Dark Chocolate, Vanilla & Almond ice cream bars, Dibs , Oreo cookie ice cream sandwich, Caramel & Chocolate Drumsticks , Itzakadoozie, Life saver, Del Monte real fruit bars



Drinks

Seattle's Best Coffee— Organic French Roast has been Fair Trade, assorted Teas, Juices Regular and Diet Soft Drinks and Bottled Water

