FOODIE IN TRAINING (F.I.T. CLUB)
“Foodie In Training” Menu is for children ages ten and younger.

STARTERS
CREAMY TOMATO SOUP
crème fraîche  4.

ROASTED CELERIAC SOUP
croutons  4.

HEALTHY MINI SEASONAL SALAD
sweet balsamic vinaigrette dressing  5.

MARGHERITA FLATBREAD
tomato sauce, mozzarella cheese, fresh basil  6.

TRUFFLED FRIED MAC & CHEESE
seasonal mushrooms  8.

MAIN PLATES
ROASTED CHICKEN BREAST
seasonal vegetables, mashed potatoes, natural jus  13.

FISH OF THE DAY*
chef luc’s selection, spinach, citrus sauce  13.

PORK AND VEAL MEATBALLS*
mini fall vegetable medley, angel hair pasta, tomato sauce  11.

DESSERT
LITTLE APPLE PIE  5.

MARINATED STRAWBERRIES  5.
vanilla ice cream

LUC’S CHOCOLATE MOUSSE CAKE  5.

MOCKTAILS
APPLE SNAP
apple cider, fresh lemon, homemade ginger beer  7.

NO-JITO
white cranberry & apple juice, muddled mint, lime, soda  7.

Welcome! Our very own Chef Luc is committed to providing healthy and fresh ingredients for his own son and daughter. He wants to provide you, our young Foodie In Training, with that same experience.

Some fun facts about us include:
• We have 4 bee hives on our roof, that produce almost 200 pounds of honey a year. We also have an organic garden right in our backyard. We grow mint, veggies fresh herbs and some of the world’s hottest peppers. Don’t worry we save the heat for your parents.
• Our Fried Mac & Cheese is really special. It contains truffles. (SHHHH! Don’t tell your parents, they might sneak a few bites.)
• What’s a truffle you ask? It’s a mushroom that grows underground near trees, like a potato. Specially trained dogs and pigs are used to find them. The earthy flavors vary, so try it for yourself! There is only a hint in the Fried Mac & Cheese, can you taste it?

*Contains (or may contain) raw or undercooked ingredients
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.