

SHAREABLES

BUTCHER'S BOARD (P)

Charcuterie, fine cheese, house pickles, mustard, house toast | 26

MUSSELS

Marinara, fennel, garlic, shallot, white wine, butter, basil, house toast, saffron aioli | 20

CALAMARI (DF)(P)

Chili confit, lemon, chorizo, chilies, creamy garlic, fried basil | 18

VEGGIES & DIP (GF)(V)

Heirloom vegetables, olive oil, Maldon sea salt, herbed tahini dip | 12

BREAD PLATE

Hummus with basil pesto, baba ghanoush with pomegranate, green za'atar butter, parm toast | 17

POPCORN MUSHROOMS (V)

Crispy fried oyster mushrooms, five-spice seasoning, herbed tahini dip, fried basil, chili, lemon | 17

BURRATA (P)

Shaved prosciutto, olive oil, sherry reduction, Maldon salt, house toast | 24

CREAMY HUMMUS (DF)(V)

Basil pesto, lemon zest, parsley, cherry tomato, pine nuts, za'atar spice, house toast | 16

➤ Add fresh veggies | 4 (GF)(V)

➤ Add za'atar pita | 4 (V)

LOADED FRIES

Daily creation | 15

SKINNY FRIES (DF)(GF)

Kosher salt, thyme | 11

WATERMELON SALAD (GF)

Farm greens, cucumber, watermelon, red onion, black olive, basil, mint, feta | 17

QUINOA, CHICKPEA & BLACK BEAN SALAD (GF)

Arugula, feta, lemon, roast jalapeño pesto, scallion, crispy quinoa | 16

ARUGULA & FENNEL SALAD (GF)

Arugula, shaved fennel, asparagus, snap peas, parmesan, buttermilk ranch, fresh dill, sunflower seeds | 17

KALE CAESAR SALAD (P)

Baby kale, house croutons, parm, bacon | 16

DAILY SOUP

Served with a slice of fresh, buttered bread | 11

ADD A LITTLE EXTRA TO YOUR SALAD OR MAIN

➤ Falafel (3pcs) with Herbed Tahini | 9 (GF)(V)

➤ 5oz. Chicken | 11 (GF)

➤ 4oz. Flank Steak with Chimichurri | 13 (GF)

➤ 4oz. Organic Pacific Chinook Salmon | 14 (GF)

SOUPS & SALADS

BARDŌ CLASSICS

CHEESEBURGER

Beef patty, aged cheddar, iceberg lettuce, red onion, pickle, tomato, house burger sauce, with choice of side | 21

➤ Add bacon | 3.5 (GF)(DF)(P)

➤ Add extra patty | 9 (DF)

FALAFEL BURGER (V)

Herbed tahini sauce, cucumber, pickled red onion, iceberg, tomato, with choice of side | 19

UMAMI BURGER

Beef patty, mushroom, pickled red onion, truffe aioli, parm crisp, umami sauce, with choice of side | 22

BARDŌ BOWL (GF)(V)

Radish, cucumber, farm greens, cherry tomato, avocado, quinoa, vegetable chips, herbed tahini dressing, sundried tomato vinaigrette, Superseed mix, choice of chicken, steak or falafel | 29

Choices of side: skinny fries or soup of the day. Upgrade to loaded fries or any salad for \$3.

PASTA

BASIL PESTO CRESTE DI GALLO

Onion & garlic soffritto, pecorino Romano, heirloom cherry tomatoes, sundried tomato vinaigrette | 24

SPAGHETTI CARBONARA (P)

ETT Farm poached duck egg, bacon, egg yolk, cracked black pepper, parm, chive | 26

RIGATONI AMATRICIANA (P)

Tomato, cured pork, onion, garlic, red pepper, lemon ricotta, fresh basil, prosciutto crisp | 25

➤ Add cheesy garlic toast to any pasta | 3

TOMATO & SAFFRON RISOTTO (GF)

Eggplant, cherry tomato, parsley, parm, saffron, pine nut vinaigrette | 27

MAC 'N' CHEESE (P)

Bacon, caramelized onion, aged cheddar, with choice of side | 20

➤ Great with lobster! | 7

Explore new flavours by adding "A Little Extra" to your dish (see reverse for selection)

STONE BAKED PIZZA

SML / LRG

MVPIZZA

Please ask your server for details.
\$1 from each purchase goes to our monthly MVP employees.

SUMMER THYME (V)

Sundried tomato pesto, red onion, fresh arugula, cherry tomatoes, chili flake, thyme | 18 / 35

CAROLINA GOLD

Carolina gold BBQ sauce, mozza, chicken, scallion, smoked cheddar, jalapeño pesto | 19 / 37

BIG KAHUNA (P)

Red sauce, mozza, grilled pineapple, bacon, red onion, shishito peppers, basil pesto | 19 / 37

BEE STING (P)

Red sauce, mozza, spicy salami, chili honey, lemon ricotta, basil | 19 / 37

NEW YORK BIANCA

Garlic oil, Fior Di latte, ricotta, broccoli rabe, garlic, chili flake, parmesan | 19 / 37

MARGHERITA

Red sauce, mozza, basil, garlic, EVOO | 18 / 35

CLASSIC PEPPERONI (P)

Red sauce, mozza, pepperoni, dried basil | 19 / 37

APPLE & BACON (P)

White sauce, mozza, apple, bacon, smoked cheddar, caramelized onion, thyme, crispy sage | 19 / 37

MEAT MOUNTAIN (P)

Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red pepper, pickled hot pepper, basil | 21 / 39

EGGPLANT PARMESAN

Baba ghanoush, tomato sauce pools, roasted eggplant, Fior Di latte, garlic, basil & lemon bread crumb, shaved parm | 19 / 37

SPICE UP YOUR CRUST

Add house-made everything bagel spice to any pizza! | 2

- BUTTERMILK RANCH
- CREAMY GARLIC AÏOLI
- SPICY MARINARA (V)

- HOT HONEY
- TRUFFLE AÏOLI
- HERBED TAHINI (V)

2.5 EACH

DIPS

(GF) = GLUTEN FRIENDLY (DF) = DAIRY FREE (V) = VEGAN (P) = CONTAINS PORK

For parties of 8 or more, a pre-tax gratuity of 18% will be applied

A Pearle Hospitality property