

## Village Pantry Restaurant Weeks Menu 2018

**Lunch \$22 (choice of 2 options)**

### **APPETIZER**

- Bermuda Seafood chowder;

Grilled sour dough bread, sherry peppers

- Local farm Beets and kale warm salad; (vegetarian option)

Wilted garlic kale, roasted vegetables, goat cheese, beet cream, rye crumble

### **MAIN**

- Mediterranean grilled Octopus and chorizo; (can make vegetarian swapping meat for tofu)

Crispy garlic, roasted fingerling potatoes, sauté swiss chard, chirmol tomato sauce, Bermyn fresh sprouts

- Asian style tuna flat bread;

Wasabi mayo, red onion, sliced jalapeno, seaweed salad, grilled pineapple

### **DESSERT**

- 1 scoop of Alex and Pete ice cream served with GF chocolate and walnut cookie

- Chayote and nuts warm bread pudding (Add vanilla ice cream \$3)