



— FROM THE BAKERY —

— LIGHTER START —

Raspberry & White Chocolate Scone	\$3
Fresh baked daily	
Jalapeno & Cheddar Scone	\$3
Fresh baked daily	
Cheese Croissant	\$4
Fresh baked daily	
Capicola Cotta & Cheese Croissant	\$5
Fresh baked daily	

Fruit Salad	\$4.5
Made with seasonally available fruits	
Pasta Salad	\$4.5
A creamy pasta salad with bell peppers, red onion & tomatoes	
Greek Salad	\$4.5
Bell peppers, tomatoes, cucumbers, black olives & crumbled cheese with a red wine vinaigrette.	
Feature Salad	\$4.5
A deli style salad inspired by our youth participants	



— HAND HELD DEVICES —



— MAIN DISH —

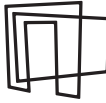
Spicy Chicken Caesar Salad Wrap	\$12
Grilled chicken tossed with our signature hot sauce with a cool Caesar salad on a grilled tortilla wrap served with a side option	
Omelette Wrap	\$12
A tortilla wrap filled with omelette style eggs scallions, cheese, & bacon mixed with tomato and arugula with with a side option	
More Than Grilled Cheese	\$12
Our very own bread topped with cheddar, mozzarella, & jack cheese with a bacon jam, roma tomatoes and arugula served with youth choice of side	
Pulled Pork Banh Mi	\$14
Our specialty baguette topped with pulled pork, pickled vegetables, arugula, jalapeno slices, mint, & scallions served with a choice of side	

The Hallway Bacon Cheese Burger	\$16
Hand crafted burger topped with bacon, cheddar cheese, pickled onions, lettuce & tomato on a home made potato bun with a side option	
Herb Crusted Sweet Potato Steak	\$14
Roasted sweet potato steaks with a goat cheese crumble and saskatoon berry & port reduction sauce with roasted brussel sprout leaves.	
Spicy Penne Rossa	\$14
Penne pasta in a rosé sauce with crisp capicola cotta slices and topped with grana padano cheese and basil	
Broccoli & Cheddar Risotto	\$14
Creamy arborio rice with broccoli & cheddar cheese finished with asiago cheese & butter	

— SIDES —

THE HALLWAY

CAFÉ + TAKEAWAY



- SOULFUL SOUPS -

Curried Vegetable Puree 8oz \$5 12oz \$6

A rich blend of carrots, sweet potatoes, and caramelized onions blended with vegetable stock and coconut milk with a curry spice blend topped with yogurt and served with a herb & cheddar scone.

Feature Soup 8oz \$5 12oz \$6

An ever changing offering of soups, chili, chowders, bisques, purees and stews, created by our aspiring chefs served with a herb & cheddar Scone



- LIGHT LUNCH -

Citrus Arugula Salad \$12

Mixed salad greens tossed with our Arugula Dressing topped with orange, grapefruit, & red onion with a goat cheese crumble.

Caesar Salad \$9

Crisp romaine hearts dressed in house-made dressing, topped with capicola crisps, focaccia croutons and shaved Grana Padano cheese.

Cobb Salad \$12

Mixed salad greens tossed with house ranch dressing topped with grilled chicken, tomatoes, peppers, corn, red onion, & feta cheese



- PIZZAS -

Pizzas are made on our hand tossed crust, have tomato sauce & 3 cheese blend unless another is specified

Roasted Tomato & Goat Cheese \$12

Hand tossed crust with our crushed plum tomato sauce topped with oven roasted tomatoes, red onion, goat cheese crumble topped with dressed arugula

Four Cheese \$10

Hand crushed plum tomato sauce served with a mixture of cheeses

Nonna's Nightmare \$13

Crushed plum tomato sauce with our cheese blend, pulled pork, red onion & grilled fresh pineapple

Feature Pizza \$11

A pizza inspired by the creativity from one of our youth participants

Pickle & Fire Candied Bacon \$12

Hand tossed crust with our crushed plum tomato sauce topped with dill pickle coins and our sweet and spicy bacon

Blazing Basil Bird \$13

Hand tossed crust with a garlic basil cream sauce, chicken tossed in our signature hot sauce and topped with grana padano cheese & roasted brussel sprout leaves

Cotta Cabana \$13

Crushed plum tomato sauce with our cheese blend, topped with Capicola Cotta & Salami Cotta, banana peppers, and red onion topped with dressed arugula

1/2 Pizza & Side \$12

Your choice of any pizza matched with any side salad, soup, or hand cut fries.