



REWARMING INSTRUCTIONS

IMPORTANT

Please remove all plastic sauce/condiment containers and transfer to an oven safe container, baking sheet or pot before rewarming.

WEEKEND BRUNCH SPECIALS

POTATO-MUSHROOM HASH

muhammara + garlic aioli + scallions + pickled red pepper + pickled onion + shawarma spiced oyster mushrooms (*gluten free)
Preheated 375°F Oven | 9 Min | Uncovered

CINNAMON FRENCH TOAST BREAD PUDDING

challah/brioche + maple + vanilla egg custard + dark chocolate + caramelized seasonal fruit + warm maple syrup
Preheated 375°F Oven | 12-14 Min | Uncovered

MINI ZUCCHINI CHEDDAR LOAF

salted honey butter
Preheated 350°F Oven | 3-4 Min | Uncovered

FOCACCIA PIZZA

TUSCAN POTATO-MUSHROOM FOCACCIA PIZZA

yukon potatoes + wild mushrooms + roasted garlic + pecorino reserva + rosemary
Preheated 375°F Oven | 6-10 Min | Uncovered

MARGHERITA' FOCACCIA PIZZA

Michel's focaccia + san marzano tomatoes + basil + fior di latte + mozzarella + grana padano
Preheated 375°F Oven | 6-10 Min | Uncovered

PASTA

GNOCCHI ALLA NONNA

San marzano tomato ragù + parmigiano reggiano + olive oil + basil
Preheated 350°F Oven | 15-20 Min | Covered

RIGATONI ALLA VODKA

vodka tomato-cream sauce + grana padano + parsley
Preheated 350°F Oven | 8-12 Min | Covered

MICHEL'S SPINACH AND MUSHROOM WHITE LASAGNA

fresh egg pasta + spinach-ricotta bechamella + wild mushrooms + grana padano + fior di latte + mozzarella
Preheated 375°F Oven | 20-25 Min | Covered

BEEF LASAGNA ALLA BOLOGNESE

fresh egg pasta + beef ragu + fior di latte mozzarella + parmigiano-reggiano + spinach-ricotta bechamella + san marzano tomato sauce
Preheated 375°F Oven | 20-25 Min | Covered

WILD MUSHROOM GNOCCHI

white wine cream sauce + wild mushrooms + summer peas + grana padana + truffle oil + chives
Preheated 375°F Oven | 15 Min | Covered

GNOCCHI BOLOGNESE

bolognese sauce + grana padana + parsley
Preheated 375°F Oven | 15 Min | Covered

CASARECCE ALLA ROMANA W/ SUMMER SQUASH

san marzano tomato ragù + pecorino reserva + summer squash + lemon zest + olive oil
Preheated 350°F Oven | 20 Min | Covered



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CHICKEN/PORK

HARISSA-HONEY GLAZED CHICKEN SUPREME

sumac labneh + green zhug (*gluten free/dairy free on request)

Preheated 375°F Oven | 9-10 Min | Uncovered

GRILLED SOUVLAKI CHICKEN SUPREME

boneless breast + lemon + garlic + oregano + house tzatziki (*gluten free/dairy free on request)

Preheated 375°F Oven | 9-10 Min | Uncovered

MICHEL'S CHICKEN-RICOTTA MEATBALLS

san marzano tomato sauce + grana padano + basil

Preheated 350°F Oven | 9-10 Min | Covered

CRISPY PANKO CHICKEN FINGERS

plum sauce, house bbq sauce, or ketchup (*dairy free)

Preheated 375°F Oven | 8-10 Min | Uncovered

CRISPY CHICKEN PARM

san marzano tomato sauce + fior di latte + mozzarella + basil

Preheated 375°F Oven | 9-10 Min | Uncovered

JERUSALEM SPICED CHICKEN SCHNITZEL

tahini ranch + lemon (*dairy free on request)

Preheated 375°F Oven | 9-10 Min | Uncovered

BEEF/LAMB

BAXTER SMOKED BBQ BRISKET

bbq braising jus (*gluten free/dairy free)

Preheated 350°F Oven | 20-22 Min | Uncovered

SWEET AND NOT SO SPICY CRISPY BEEF

flank steak, sriracha-honey-soy glaze, scallions (*dairy free)

Preheated 350°F Oven | 13-15 Min | Uncovered

FISH/SEAFOOD

CHERMOULA ROASTED SALMON

lemon + extra virgin olive oil + house tzatziki (*gluten free/dairy free)

Preheated 375°F Oven | 7 Min | Uncovered

MAPLE-MUSTARD ROASTED SALMON

house pastrami spice + chives (*gluten free/dairy free)

Preheated 375°F Oven | 7 Min | Uncovered

EVERYTHING SPICE ROASTED SALMON

honey-mustard glaze + fresh dill (*gluten free/dairy free)

Preheated 375°F Oven | 7 Min | Uncovered

KUNG PAO JUMBO SHRIMP

8/12 shrimp + Toben's kung pao glaze + sesame + scallions (*dairy free)

Preheated 375°F Oven | 4-5 Min | Uncovered

TEQUILA-LIME SHRIMP

8/12 shrimp + pineapple salsa (*gluten free/dairy free)

Preheated 375°F Oven | 4-5 Min | Uncovered

LOBSTER-CRAB CROQUETTE

wasabi creme fraiche + chives + lemon

Preheated 375°F Oven | 6-8 Min | Uncovered

VEGETARIAN/VEGAN

EVERYTHING SPICED TOFU STEAKS

maple-mustard glaze + lemon (*gluten free/vegan)

Preheated 375°F Oven | 8-12 Min | Uncovered



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MARKET FRESH VEGETABLES

CRISPY K TOWN BRUSSEL SPROUTS

Korean chili + soy (*vegan)

Preheated 375°F Oven | 6-7 Min | Covered

SUMAC CARAMELIZED CAULIFLOWER

with green goddess

(*gluten free/vegan on request)

Preheated 375°F Oven | 12-14 Min | Uncovered

GRILLED ONTARIO ASPARAGUS

lemon zest + olive oil + cracked black pepper + brioche crumb + parmigiana cheese (*gluten free/dairy free on request)

Preheated 375°F Oven | 3-4 Min | Uncovered
can also be served chilled or room temperature

CHARRED BROCCOLI

pumpkin seed romesco sauce + crispy shallots (*gluten free/vegan)

Preheated 375°F Oven | 4 Min | Uncovered

HARISSA-HONEY GLAZED HEIRLOOM CARROTS

toasted pumpkin seeds + tahini vinaigrette (*gluten free/vegan)

Preheated 375°F Oven | 13-15 Min | Covered
top w/ tahini vin and pumpkin seeds after heating

MARKET FRESH VEGETABLES

SWEET POTATO 'STEAK'

brined and slow roasted sweet potato (*gluten free/vegan on request/contains nuts)
Preheated 350°F Oven | 13-15 Min | Covered
top w/ salsa matcha, crema, peanuts & cilantro after heating

DING TAI FUNG INSPIRED GREEN BEANS
green beans + crispy shallots + garlic + tamari + sambal (*vegan)

Preheated 375°F Oven | 10-12 Min | Uncovered

SIDES

MAC N CHEESE ARANCINI

panko crust + three cheese mornay + conchigliette noodles + fresh mozzarella
Preheated 375°F Oven | 8-12 Min | Uncovered

TOBEN'S FAMOUS WILD MUSHROOM CROQUETTE

lemon-garlic aioli + chives
Preheated 375°F Oven | 10-12 Min | Uncovered

