

SOUP | CUP 6 | BOWL 10 see your server for details

LUPIN BEAN HUMMUS | 14 hummus, olives, feta, herb flatbread, house chips

ONION RINGS | 12 White onions, house batter, burnt onion aioli

POUTINE | 17

fries, shredded pork shoulder, arugula, montreal curds, house gravy, pickled red onion

TACO AL PASTOR | 21 three shredded pork shoulder or shrimp tacos, corn tortilla, grilled pineapple, onion, cilantro, salsa verde, avocado yogurt add \$1 / taco for shrimp | add \$6 for an extra pork taco & \$7 for a shrimp

WINGS | 19 chicken wings, house ranch salt & pepper, dill pickle, hot, really hot, bbq, honey garlic add \$1 for truffle parm or buffalo

TRUFFLE PARM FRIES | 11 fries, or house chips, truffle oil, parmesan, burnt onion aioli add \$2 for house chips

ALL DAY BREAKFAST

All breakfast sandwiches come with tatter tots

BREAKFAST SANDWICH | 14 ciabatta, bacon, egg, burnt onion aioli, cheddar

SOUTHWEST BREAKFAST SANDWICH | 14 ciabatta, house sausage, egg, cheddar cheese, spicy chipotle aioli

AVO BREAKFAST SANDWICH | 14 ciabatta, egg, avocado, tomato, arugula, burnt onion aioli

LUNCH MENU

SANDWICHES

BURGER | 22

two 4 oz smash patties, burnt onion aioli, aged cheddar, bacon, lettuce, onions, tomato, pickles, house bun

SELIA BURGER | 27

two 4 oz smash patties, onion rings, fried egg, burnt onion aioli, herb cream cheese, aged cheddar, bacon, lettuce, onions, tomato, pickle, house bun

SPICY CHICKEN | 21 crispy, blackened, or grilled chicken breast, house hot sauce, jalapeno mayo, pickles, slaw

PORTOBELLO | 19 marinated portobello, arugula, balsamic glaze, roasted red pepper, herb cream cheese, house bun

TACO AL PASTOR | 19
two tacos, shredded pork
shoulder or shrimp, corn tortilla,
grilled pineapple,
onion, cilantro, salsa verde,
avocado yogurt
add \$1 / taco for shrimp
add \$6 for an extra pork taco | \$7
for a shrimp

DESSERTS

CREME BRULÉE | 9 creme brulée, fresh berries

CHOCOLATE CAKE | 12 chocolate fallen tort, crème anglaise, whipped cream, fresh berries

HUSH PUPPIES | 10 beignet, sugar, cinnamon, crème anglaise, chocolate sauce

BOWLS

CAESAR | 14
ADD CHICKEN | 21
romaine hearts, caeser dressing,
bacon, parmesan, cured egg yolk,
herb & garlic croutons

SELIA SALAD | 16 ADD CHICKEN | 23 mixed greens, green goddess dressing, grilled chicken, pickled red onion & carrot, cucumbers, cherry tomatoes, radish, avocado, roasted pumpkin seeds TEX MEX BOWL | 24 mixed greens, black beans, roasted corn, pico de gallo, tortilla crisps, avocado, radish, chipotle ranch, cajun chicken sub 5 oz center cut sirloin 4 **BOWL ADD ONS:** grilled, crispy, or caj<mark>un chicken</mark> 7, prawns 8, steak 12, salmon 12, tuna 12

MAINS.

FISH & CHIPS | 28 10 oz battered cod, coleslaw, fries, house tartar sauce add 5 oz cod \$7

STEAK FRITES | 26 5 oz prime center cut sirloin, garlic toast, herb butter, onion rings