

Welcome to The Rooms Café

BREAKFAST

WEEKDAYS UNTIL NOON
SATURDAY & SUNDAY ALL DAY



TRADITIONAL TOUTON BREAKFAST 15.25

GOLDEN PAN FRIED BREAD DOUGH • BACON •
KETTLE BAKED BEANS • MOLASSES

AVALON SCRAMBLE 14.50

FRESH SCRAMBLED EGGS • SCALLIONS • GRATED CHEDDAR •
BACON • ROASTED POTATOES

PAIN PERDU 15.50

FRENCH LOAF DIPPED IN SCRAMBLED EGG • BROWN SUGAR
CREAM CHEESE STUFFING • BACON • CANADIAN MAPLE SYRUP

FRESH FRUIT CUP (VEGETARIAN) 9.25

SEASONAL FRUIT • OAT & SPICED HONEY GRANOLA

SOUPS & SALADS

DAILY SOUP

8.50

MADE FROM SCRATCH USING ONLY THE FINEST LOCAL INGREDIENTS

EAST COAST SEAFOOD CHOWDER

12.25

ROOT VEGETABLE CREAM STOCK • FRESH COD • LOCAL BABY SCALLOPS & ICE SHRIMP •
ATLANTIC SALMON • MOUNT SCIO SAVOURY • WHITE WINE

CHICKEN COBB SALAD (VERY LOW GLUTEN)**

18.50

SLICED ROASTED CHICKEN BREAST • CRISPY BACON • TOASTED ALMONDS • BOILED EGG •

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SCALLIONS • TOMATO • MIXED GREENS • BUTTERMILK DRESSING

WARM ROOT CELLAR SALAD (*VERY LOW GLUTEN** / VEGETARIAN*)

17.50

SWEETENED ROASTED BEETS • CARROTS • TURNIPS • SQUASH • RED WINE BRAISED ONIONS • SPINACH
• GOAT CHEESE • SEA SALTED PUMPKIN SEEDS • APPLE CIDER VINEGAR & OLIVE OIL DRESSING

**** WHILE EVERY PRECAUTION IS TAKEN TO ENSURE NO CROSS CONTAMINATION OCCURS IN THE PREPARATION OF OUR LOW GLUTEN PLATES, WE CANNOT GUARANTEE THEY ARE SUITABLE FOR THOSE WITH CELIAC DISEASE OR EXTREME GLUTEN SENSITIVITY**

STARTERS

CORNED BEEF HASH CAKES

12.50

POTATO • ONION • CARROT • TURNIP • CORNED BEEF • BRAISED CABBAGE • MUSTARD PICKLE

COD TONGUES

13.25

SCRUNCHIONS • TARTAR

FISH TACO

9.25 FOR 1, 17.50

FOR 2

PANKO CRUSTED COD • CABBAGE, CARROT & CILANTRO CIDER SLAW • PICKED RED ONION • CURRIED GINGER & MANGO SALSA • SRIRACHA LIME AIOLI • GREEN SALAD WITH BALSAMIC VINAIGRETTE

SANDWICHES

SERVED WITH CHOICE OF DAILY SOUP, GARDEN SLAW SALAD OR BUTTERED BABY POTATOES
ADD SEAFOOD CHOWDER FOR \$4.00

SANDWICHES CAN BE MADE WITH GLUTEN FREE BREAD

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**GIFT CERTIFICATES
AVAILABLE.
ASK YOUR SERVER FOR
MORE DETAILS.**

ROASTED CHICKEN PANINI **17.25**
SEASONED CHICKEN BREAST • DIJON MAYONNAISE • SPINACH •
TOMATO • CHEDDAR CHEESE • GRILLED FOCACCIA

SCREECH PULLED BRISKET **18.50**
TOASTED GARLIC BUTTERED BRIOCHE • CABBAGE,
CARROT & CILANTRO CIDER SLAW

VEGGIE ROAST (*VEGETARIAN*) **17.25**
OLIVE OIL & BALSAMIC ROASTED SEASONAL VEGETABLES •
FRESH GARLIC • CHEDDAR CHEESE • PESTO HUMMUS •
GRILLED FOCACCIA

SMOKED ATLANTIC SALMON **17.50**
DARK RYE BREAD • SLICED HARDBOILED EGG • GRAINY
MUSTARD AIOLI • PICKLED ONION

CHEF'S SPECIALTIES

FISHERMAN'S BAKE **21.50**
ATLANTIC SALMON • LOCAL COD, SHRIMP & SCALLOPS • WHITE WINE CREAM •
LEMON ZEST & CRACKED PEPPER • NEWFOUNDLAND SAVOURY CROUTONS •
PARMESAN CHEESE • SEASONAL VEGETABLES • BUTTERED BABY POTATOES

RICE BOWL (*VERY LOW GLUTEN***) **14.50**

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BASMATI RICE • PEPSI-COLA BRAISED PORK BELLY • CIDER SLAW • ONION • FIELD MUSHROOMS • BOK CHOY • HONEY & GARLIC SAUCE

RISOTTO CAKES (*VERY LOW GLUTEN** / VEGETARIAN*) **17.25**
ARBORIO RICE • PARMESAN CHEESE • ROASTED VEGETABLES • ROSE SAUCE

TRADITIONAL COD CAKES **17.25**
LOCAL SALT COD SIMMERED IN MILK • ROSEMARY • SAVOURY • CARAMELIZED ONIONS • POTATO • GRAINY MUSTARD AIOLI • GARDEN SLAW SALAD

STUFFED YORKSHIRE PUDDING **23**
PULLED TURKEY LEG • GRAVY • BUTTERED BABY POTATOES • SAVOURY STUFFING • ROASTED VEGETABLES • BLUEBERRY CHUTNEY

BURGER **19**
GARLIC BUTTERED BRIOCHE • FIVE BROTHERS ARTISAN CHEDDAR • LETTUCE • TOMATO • BACON JAM
VEGETARIAN BURGER AVAILABLE UPON REQUEST

SEAFOOD PASTA **24.50**
BABY SCALLOPS • LOBSTER • FETTUCINE • BRANDY CREAM SAUCE • BACON • CHERRY TOMATOES • SPINACH • SCALLIONS

**THE ROOMS OFFERS SPECTACULAR PRIVATE EVENT SPACE.
FOR FURTHER INFORMATION, PLEASE CALL CINDY LU EDWARDS**

BEVERAGES

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COFFEE / TEA	2.35
HERBAL TEA	2.50
HOT CHOCOLATE	3.75
ESPRESSO	3.75
CAPPUCCINO	4.25
AMERICANO	3.50
LATTE	4.25

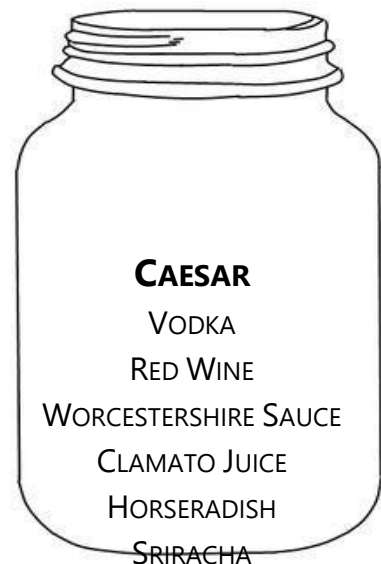
ORANGE / APPLE JUICE	3.25
MILK	3.50
SOFT DRINK	2.75
BOTTLED WATER	2.25
PERRIER	3.75
LEMONADE	3.50
CREMOSA	4.50

NEWFOUNDLAND DISTILLERY COMPANY

VODKA & INDIAN TONIC
 SEAWEED GIN & INDIAN TONIC
 AQUAVIT & GINGER BEER
 7 / SINGLE
 10 / DOUBLE

BEER

DOMESTIC	7
ICEBERG	8.50
STELLA ARTOIS	8.50
KRONENBOURG 1664 BLANC	8.50
INNIS & GUNN CRAFT BREW	9.75
OLD SPECKLED HEN	9.75
YELLOW BELLY IPA DRAUGHT	9.50



CAESAR
 VODKA
 RED WINE
 WORCESTERSHIRE SAUCE
 CLAMATO JUICE
 HORSERADISH
 SRIRACHA
 SPICY SAUSAGE
 9.5 / SINGLE
 12.5 / DOUBLE

REDS

	GLASS (6 OZ.)	BOTTLE
CUVI TINTO TEMPRANILLO (ESP)	9	36
YELLOW TAIL MERLOT (AUS)	9	36
WOODBIDGE CABERNET SAUVIGNON (USA)	10	39
MISSION HILL 5 VINEYARDS PINOT NOIR (CAN)	12	40
CHATEAU BEAUREGARD DUCOURT MERLOT / CABERNET (FRA)	12	45
JORIO MONTEPULCIANO D'ABRUZZO (ITA)	11	44

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WHITES

CUVI BLANCO VERDEJO (ESP)	9	36
YELLOW TAIL PINOT GRIGIO (AUS)	9	36
WOODBRIDGE SAUVIGNON BLANC (USA)	10	39
CONDES DE ALBAREI ALBARINO (ESP)	12	45
CHATEAU BEAUREGARD DUCOURT SEMILLON (FRA)	11	42
MISSION HILL 5 VINEYARDS PINOT BLANC (CAN)	12	48
CHATEAU DE SANCERRE (FRA)	13	50