

# The Faculty Club

## Bits & Bites Menu

### Great to Share

#### **Tomato & Basil Bruschetta & Cotija Cheese— 11/17**

Served on Herb Flat Bread (V)

#### **Edamame Beans —7/12**

Steamed Unpeeled Soy Beans with Fleur de Sel & Lemon

#### **\*Sweet Potato Fries —7/12**

#### **\*Home-made French Fries —8/13**

#### **\*Country Style Spicy Wedge Potatoes—7/12**

\*All Served with Roasted Garlic Aioli

#### **Crispy Broccoli & Cauliflower “Wings”—11/17**

Sriracha Lime Garlic Dipping Sauce (GF, VG)

#### **Italian Fritto Misto—13/19**

Fried Calamary & Shrimps in Cornmeal

With Lemon Capers Aioli ( GF)

#### **Mediterranean Dips & Pita —14**

Babaganoush & Hummus with Black Olives & Feta

#### **Nachos—18**

Hand Made Corn Tortilla Chips  
topped with melted Cheddar & Monterey Jack  
Cheeses, Black Olives, Jalapenos  
Served with Sour Cream & Guacamole

#### **Thin Crust Pizza—17**

Daily Selection, Ask your Server

#### **F.C. Chicken Wings**

Lightly Coated with Rice Flour (Gluten Free)  
Served with Veggie Sticks & Blue Cheese Dipping Sauce  
Dry Rub, Mild, Medium, Hot, Extreme or Honey Garlic Sauce

**1 lb —\$16—served with 1 type of Sauce**

**2 lb—\$28—served with 2 types of Sauces**

**5 lb —\$65—served with 3 types of Sauces**

#### **Charcuterie & Cheese Platter — 19**

Casalingo Salami, Beef Carpaccio & Bresaola,  
Pork Prosciuttino & Artisan Cheese Selection  
Savoury Mango & Fig Chutney and Fench Baguette

#### **Artisanal Cheese Platter**

From Ontario & Quebec (Goat and Cow Milk Cheeses)

Crusty Bread, Nuts and Fig Chutney

4 varieties — 13, 5 6 varieties — 19

**Ask your server about our delicious dessert menu**

**Great to Share as well!**