

STARTERS & SHARES

Spicy House Made Pickles Assorted vegetables	5½
Olives Assorted Italian olives	6½
Grilled Spicy Italian Sausage House made pickles, horseradish mustard	8½
Finch & Barley Fries Double blanched, jalapeño mayo	9½
Yam Fries Double blanched, serracha mayo	10½
Sundried Tomato Hummus Chickpeas, roasted garlic, served with sesame seed flat bread	10½
Baba Ganoush Roasted eggplant, garlic, herbs & spices, roasted walnuts, served with sesame seed flat bread	11½
Crispy Cauliflower Turmeric, lemon, green onion, avocado tahini dip	13½
Lamb Meatballs House made saffron tomato sauce with chimichurri and toasted Turkish bread <i>+ extra meatball \$5</i>	15½
Lamb Gravy Poutine Cheese curds, lamb gravy on a bed of F&B fries <i>+ pulled lamb for \$6</i>	15½
Chicken Wings 1lb of wings, tossed in your choice of hot, paprika ginger, bourbon BBQ, jalapeño mustard <i>+ choice of dip for \$1</i>	16½

SALADS

- Chilled Beet Salad** 14½
Red and gold beets, arugula, goat cheese, pistachio, pesto vinaigrette
- Kale Caesar Salad** 15½
Zattar spiced croutons, parmesan, cured egg yolk, lemon
+ chicken or prawns for \$7
- FXB Power Bowl** 18½
Turmeric, roasted yams, chickpeas, carrot, pumpkin seeds, spinach, mint, pickled red cabbage, quinoa, maple tahini dressing
- Grilled Saffron Chicken Salad** 19½
Mixed organic greens, avocado, dates, macedonian feta, red peppers, quinoa, cucumber, cilantro, lime, vinaigrette

FLATBREADS

All flatbreads are available gluten-free + \$6

- Fig Fennel** 17½
Apple, goat cheese, arugula, roasted tomato, lemon herb aioli
- Pear Brie** 17½
Basil, roasted garlic, balsamic reduction, lemon herb aioli
- Spicy Italian Sausage** 18½
Spinach, red onion, jalapeños, house marinara, jalapeño aioli

TACOS

- Crispy Fish Tacos** 16½
Smoked paprika marinade, avocado crema, salsa fresca, shredded cabbage, pickled onion
- Prawn Tacos** 16½
Smoked paprika marinade, avocado crema, salsa fresca, shredded cabbage, pickled onion
- Halloumi Tacos** 16½
Hummus, pickled cabbage, shirazi salad, lemon herb aioli
- Pulled Lamb Tacos** 17½
Tomato lime marinade, shirazi salad, pickled cabbage, lemon herb aioli

Finch & Barley is proud to serve organic and locally sourced ingredients whenever available.

BURGERS & SANDWICHES

Burgers and sandwiches come with hand cut fries. Substitute yam fries, half/half, organic spring salad, or kale caesar for \$3½. Add bacon, mushrooms, or house guacamole for \$2½.

Grilled Halloumi Sandwich 18½

Tzatziki, hummus, roasted red pepper, arugula, pickled red onions, on toasted Turkish bread

Finch & Barley Burger 19½

Cheddar, jalapeño mayo, hamburger relish, crisp romaine, tomato, red onion, on a toasted brioche bun

Lamb Burger 21½

Feta, organic greens, tomato, grilled red onion, lemon herb mayo, on a toasted brioche bun

Grilled Saffron Chicken Club 19½

Bacon, guacamole, mixed organic greens, tomato, sundried tomato basil mayo, on toasted Turkish bread

MAINS

Coconut Curry 18½

Red peppers, cauliflower, green beans, carrots, served with jasmine rice

+ prawns for \$7

Slow Braised Lamb Shank 29½

Roasted eggplant and tomato, market vegetables, herbed barley, saffron buttered potatoes

6oz AAA Filet Mignon 42½

Roasted rosemary parmesan potatoes, asparagus, cilantro walnut pesto

6oz AAA Filet Mignon 44½

Roasted rosemary parmesan potatoes, asparagus, mushroom red wine reduction

PASTA

Please ask your server about our weekly pasta feature.

DESSERTS

Affogato	8½
Scoop of locally made vanilla ice cream drowned in fresh espresso, served with almond biscotti	
Chocolate Ganache	9½
Walnut crust, cinnamon sugar wafer, cream, strawberry	
New York Cheese Cake	9½
dulce de leche, strawberry sauce, brandied cherries	

COFFEE

Espresso	2¾
Americano	3½
Cappuccino	4½
Latte	4½
Lavender or Vanilla Latte	5½
Café Mocha	5½

HAPPY HOUR FOOD

Finch & Barley Fries	6½
Yam Fries	6½
Hummus	7½
Baba Ganoush	7½
Crispy Cauliflower	10½
Lamb Gravy Poutine	10½
Pear Brie Flatbread	13½
Italian Sausage Flatbread	13½

HAPPY HOUR DRINKS

House Lager	5½
House Lager Pitcher	14½
Highballs	4½
6oz House Red or White	6½
9oz House Red or White	9½

OUR FAMOUS BRUNCH

Saturdays & Sundays
10am-2pm