

appetizers

 Gluten free  Vegetarian

DAILY SOUP \$7

Ask your server about our Chef's daily creation

SEAFOOD CHOWDER CUP \$7 | BOWL \$14

Fresh seafood, corn, leeks, mirepoix, cream

CLASSIC CAESAR SALAD \$14 (gf available)

Crisp romaine, croutons, bacon, parmesan cheese, with a creamy caesar dressing

AUTUMN SALAD \$12

Fresh greens, roasted squash, red onion, and spiced walnut goat cheese with a creamy maple dressing

GREEN SALAD \$10

Fresh greens, shredded carrot, cherry tomatoes, and red onion with a balsamic vinaigrette

CHEESE & CHARCUTERIE BOARD \$20 (gf available)

A rotating selection of cheeses with house-prepared meats, mustard, pickles, crunchy bits, and pepper jelly – GREAT FOR SHARING!

CLASSIC MUSSELS \$12 (one pound)

P.E.I. mussels with white wine and garlic

WINGS \$9

Six (6) breaded chicken wings tossed in your choice of BBQ sauce, sweet chili sauce, or honey garlic sauce

NACHOS \$14

House-fried tortilla chips, cheddar cheese, corn, tomato, red onion, and banana peppers, with salsa and sour cream for dipping – GREAT FOR SHARING!

HOUSE-MADE FRIED PEROGIES \$12

Potato and cheese stuffed perogies seared with onions, and served with sour cream

>>> Please let your server know if you have any allergies or dietary restrictions

ADD ONS:

Chicken Breast \$5

Ground Beef \$5

Scallops (3) \$9

Shrimp (3) \$5

**MAVOR'S IS PROUD TO SUPPORT
OUR LOCAL ISLAND PRODUCERS**

mains

gf Gluten free V Vegetarian

OUR GRILLED CHEESE featuring GETTIN' CHEESY WITH IT \$16

Caramelized onions, swiss cheese, mozzarella, thyme butter on french bread, served with a french onion cheese sauce

SOUTHERN CHICKEN SANDWICH \$17

Fried 5oz chicken breast, back bacon, havarti cheese, molasses hot sauce, creamy coleslaw, on a biscuit

DILL-ICIOUS BURGER \$16 (gf available)

6oz beef patty, topped with brie, back bacon, lettuce, tomato, dill aioli and fried pickle

GREEK FLATBREAD \$14 V

House-made flatbread with garlic green onion oil, roasted tomatoes, red onion, artichoke, black olives, and feta

HUMMUS BOWL \$20 V gf

House-made garlic hummus, roasted vegetables, fresh herbs served on brown rice

FISH & CHIPS \$14 (one piece)

Beer-battered haddock, crisp fries, house-made pickles, and tartar sauce

ADD second piece of fish \$4

PARISIAN GNOCCHI \$19

House-made Parisian gnocchi, sauteed mushrooms, roasted shallot, garlic, white wine, parmesan with wilted greens – ADD SCALLOPS \$9

HOUSE-MADE PASTA \$24

Ask your server about today's featured hand-rolled pasta dish

SEARED SALMON \$22 gf

5oz seared salmon, crispy skin, onion soubise, dill oil, baby reds, and fresh vegetables

STEAK FRITES \$24 gf

6oz marinated flank steak (Bavette), hand-cut fries tossed in parmesan cheese and fresh herbs, house-made demi, and fresh vegetables – ADD SHRIMP \$5

CHICKEN KIEV \$22

Chicken breast stuffed with garlic parsley butter, served with pomme puree, and fresh vegetables, pan sauce

SIDE OPTIONS:

Mains served with
Green salad or
French fries

SUBSTITUTE \$2

Autumn salad
Caesar salad
Daily soup
Sweet potato fries



ADD \$5

Cup of Seafood
chowder

desserts

ALL DESSERTS \$8

SERVED ALL DAY

 Gluten free  Vegetarian

APPLE GALETTES

Individual hand-formed apple pies, à la mode

DEATH BY CHOCOLATE

House-made chocolate pudding, GF brownie, vanilla chantilly, ice cream, fresh berries

HOUSE-MADE CHEESECAKE

Ask your server about today's featured cheesecake

CARROT LAVA CAKE

House-made spiced carrot cake, stuffed with a molten cream cheese-caramel filling

BERRY PARFAIT

House-made granola, lemon curd, vanilla chantilly, assorted berries, compote

DESSERT WINES/PORTS 2 oz

Harvey's Bristol Cream Sherry 5
| Spain

Dry Sack Sherry 5
| Spain

Dubonnet Red 5
| France

Taylor Fladgate 10
| Portugal

De Bortoli Noble One 12
| Australia

SPECIALTY COFFEES 1.5 oz \$9

Monte Cristo
Kahlua and Grand Marnier

B52 Coffee
Kahlua, Grand Marnier, and Bailey's

Irish Coffee
Jameson Irish Whiskey

Dirty Irish Coffee
Jameson Irish Whiskey and Bailey's

Spanish Coffee
Tia Maria and Brandy

Café Amaretto
Amaretto and Kahlua

Blueberry Tea
Earl Grey tea, Amaretto, and Grand Marnier