

RUDI

LUNCH 11:00AM - 3:00PM

DELI SANDWICHES 14

Served on Filoncini, add side soup or deli salad +6

Turkey gouda, cranberry mayo, arugula

Beef smoked meat, swiss, sauerkraut emulsion

Tuna confit tuna, caper vinaigrette, butter lettuce

Ham & Cheddar Rudi sauce, butter lettuce

Supreme turkey, beef, ham, cheese

Pear & Brie fig jam, onion jam, arugula

DELI SALADS 9

Kale broccoli, red cabbage, carrots, parmesan croutons

Lentil carrots, beets, cabbage, almonds

Potato nugget potatoes, pickled mushrooms, goat cheese

Chick Pea zucchini, peppers, olives, feta

Quinoa squash, kale, cranberry, corn, pumpkin seeds

Orzo broccoli, radish, almonds, parmesan, pesto

DAILY SOUPS 9

BOARDS

Butchers Board rotating salumi & condiments 27

Cheese Board rotating cheese & condiments 27

Celebration Board all of it 50

PLATES

House Baked Focaccia butter, jam, salt 12

Beef Carpaccio pickles, onion, blue cheese 22

Grilled Broccolini ricotta, roasted garlic 18

Fresh Burrata butternut squash, walnuts, honey 26

Crispy Halloumi courgette, red pepper, olive 27

Albacore Tuna radish, olive, legumes 28

Vegan Penne lentil bolognese, nutritional yeast 29

Cacio e Pepe bucatini, pepper, cheese 28

Orecchiette fennel sausage ragu 27

RUDI

CHEESE / 10ea

Manchego, sheep, spain
 D'affinois Brie, cow, france
 Aged Gouda, cow, holland

SALUMI / 10ea

18 Month Aged Prosciutto, pork, italy
 Genoa Salami, pork, vancouver
 Bavarian Salami, pork, vancouver

BOARDS

Butchers Board rotating salumi & condiments	27
Cheese Board rotating cheese & condiments	27
Celebration Board all of it	50

PINCHOS / 16

served cold

Gilda (4pc)
 Stuffed Peppers (3pc)
 Chorizo, Gouda, Gherkin (3pc)
 Socca, Tomato (3pc)
 Socca, Goat Cheese, Onion Jam (3pc)

served warm

Bacon Wrapped Dates (4pc)
 Grilled Shrimp (4pc)
 Grilled Sausage (3pc)

RUDI

these dishes are meant to be shared, and arrive as ready

not all ingredients are listed, please inform your server of any allergies

House Baked Focaccia butter, jam, salt	12
Arancini pea, ricotta, basil	16
Beef Carpaccio pickles, onion, blue cheese	22
Butter Lettuce chive, goat cheese, seeds	15
Belgium Endive pear, almond, blue cheese	16
Mushrooms leeks, shallots, goat cheese	16
Grilled Broccolini ricotta, roasted garlic	18
Fresh Burrata windset farms tomatoes, basil, dill	26
Crispy Halloumi courgette, red pepper, olive	27
Albacore Tuna radish, tomato, legumes	28
Vegan Penne lentil bolognese, nutritional yeast	29
Cacio e Pepe bucatini, pepper, cheese	28
Mafaldine fennel sausage ragu	27
Risotto chorizo, prawn, swimming scallops, peppers	31
Shell Frites swimming scallops, garlic, shallot	28
Ling Cod potato crusted, radicchio, gribiche	36
Pork white bean, apple, cucumber, lemon	27
Duck lentils, carrot, cherry	32
Striploin frites, peppercorn	69

Family Menu courses selected by chef

75pp

entire table participation required. last call 9pm

RUDI

Sticky Toffee	12
dates, toffee sauce, vanilla ice cream	
Cookies	12
snickerdoodles baked to order	
Chocolate Nemesis	12
chocolate torte, strawberry, white chocolate	
Affogato	12
ice cream, fresh espresso	

COFFEE

Espresso	4
Americano	4
Capuccino	5
Flat White	5.75
Latte	5.75
Milk Alternative	+0.50

TEA 3.75

silk road	
Gen Mai Cha (green)	
Phillosophers Brew (herbal)	
Imperial Earl Grey (black)	
Jewl of India (black)	
Westcoast Peppermint (herbal)	
Chai	