

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

First - For The Table

Bacon Wrapped Dates

Arancini calabrian emulsion

House Marinated Olives shallots, chili mustard

Second - For the Table

Crispy Halloumi courgette, red pepper, olive

Butter Lettuce, goat's cheese, pumpkin seeds

Third - Choice Of

Octopus ratatouille, romesco

Duck lentils, carrot, cherry

Cacio e Pepe bucatini, pepper, cheese

Dessert - For the Table

chef's choice

\$75 per person

*Full table participation required

*Last call 9:30pm

RUDI

CHEESE / 10ea

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

SALUMI / 10ea

Schinkenspeck, pork, vancouver
 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

SNACKS / 16

Anchovy Toast
 Smoked Fish Toast
 Bacon Wrapped Dates
 Arancini Rotating Flavour
 Chicken Drumsticks
 Currywurst Meatballs

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, onion jam, salt	12
Beef Tartare	capers, shallot, egg yolk	22
Butter Lettuce	chive, goat cheese, seeds	15
Belgium Endive	pear, almonds, blue cheese	16
Mushrooms	leeks, shallot, goat cheese	16
Grilled Broccolini	ricotta, roasted garlic vinaigrette	18
Fresh Burrata	butternut squash, walnuts, honey	26
Crispy Halloumi	courgette, red pepper, olives	27
Cabbage Rolls	beef, rice, tomato	21
Albacore Tuna	asparagus, olives, potato	30
Penne	vegan pesto, sundried tomato, broccolini, almonds	29
Cacio e Pepe	bucatini, grana padano, pepper	28
Orecchiette	fennel sausage ragu, grana padano	27
Risotto	chorizo, prawns, swimming scallops, peppers	31
Swimming Scallops	tomato, fennel, rouille, baguette	28
Grilled Tiger Prawns	ratatouille, romesco, garlic chili oil	33
Pork Belly	spaetzle, cabbage, mustard	27
Duck Confit	lentils, carrot, cherry	32
Braised Beef	tomato, pearl onions, mushrooms, polenta	36

RUDI

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

MILE ZERO COFFEE

Espresso	4.05
Americano	4.05
Capuccino	5.75
Flat White	5.75
Latte	5.75
Milk Alternative	+0.70

SILK ROAD TEA

Gen Mai Cha (green)	3.85
Phillosophers Brew (herbal)	
Imperial Earl Grey (black)	
Jewl of India (black)	
Westcoast Peppermint (herbal)	
Chai (black)	