

THE GYPSY

TEA ROOM



Appetizers

Roasted Red Pepper Soup (VA, GF, DFA, NF) 10
Goat Cheese, Herb Oil

Cajun Seafood Chowder (GFA, NF) 14
Baby Potatoes, Focaccia, Chili Oil

Gypsy Salad (DFA, GF, NFA, Veg) 14
Pecans, Beets, Goat Cheese, Pear Vinaigrette

Caesar Salad (NF) 13
Croutons, Parmigiano-Reggiano, Grilled Lemon

Elevate Your salad

Prawns 14.5
Chicken Skewers 13
Salmon 17.5

Calamari (DF, NF) 15
Tzatziki, Kalamata Olives, Lemon, Red Onion, Oregano

Brie (Veg, NFA) 15
Phyllo, Cranberry Coulis, Walnuts, Balsamic, Crostini

Spinach Dip (NF) 14
Artichokes, Naan, Tortilla

Chicken Wings (NF) 16
Hot, Honey Garlic, BBQ or Ranch

Gypsy Nachos (NF, Veg) 21
Tomato, Peppers, Jalapeno, Olives, Red Onion
Add Chicken 9
Add Guacamole 3.5

Entrees

One Piece Fish and Chips (NF) 16
Cod, Tartar Sauce, lemon, fries
Dressing 2.5
Gravy 3.5
One Piece Fish 5

Cajun Chicken Fettuccine (GFA, NF) 19
Parmesan, Red Peppers, Cajun Cream

Blackened Salmon (GF, DFA, NF) 28
Basmati, Vegetables, Sun Dried Tomato Cream

Handhelds

Turkey & Brie (NF) 17
Cranberry Mayo, Dressing, Apple, Brie, Ciabatta

Fried Chicken Sandwich (NF) 17
Honey Sriracha Mayo, Lettuce, Pickle, Brioche

Lamb Burger (GFA, DFA, NF) 21
Tapenade, Tzatziki, Lemon, Red Onion, feta, Brioche

Smash Burger (GFA, DFA, NF) 18
Chipotle Aioli, Lettuce, Dill Pickles, Red Onion, Brioche

Birria Tacos (GF) 18
Braised Beef, Monterey Jack, Onion, Cilantro, Guacamole

Sides

House Cut Fries 4
Red Pepper Soup 5
Caesar Salad 6
Gypsy Salad 7

Allergies, please let your server know about any allergies or restrictions.

DF = Dairy Free, DFA = Dairy Free Available, GF = Gluten Free, GFA = Gluten Free Available, NF = Nut Free, NFA = Nut Free Available, V = Vegan, VA = Vegan Available, Veg = Vegetarian, VegA = Vegetarian Available