Lunch

GOURMET BAGUETTE SANDWICHES

* Gluten-Free Option +$3.50
* *Custom modifications may incur additional charges

Roasted Chicken *fried garlic & shallots contain wheat — $16
Chipotle aioli, pickled onions, parmesan, jalapeños, arugula, fried garlic and shallots

Montreal Smoked Meat *vegetarian alternative available: Golden Beets — $16
Remoulade aioli, caramelized onions, granny smith apples, smoked gouda, butter lettuce

Thai Beef *DF, but contains nuts, soy & shellfish (in marinade) — $16
Hanger steak, lemongrass aioli, green papaya, sriracha honey lime vinaigrette, thai basil, peanuts

Crab & Shrimp *DF — $16
Aji mayo, guacamole, peppadews, sweet peruvian peppers, cilantro

Ancho Chili Roast Beef *vegetarian alternative available: Avocado — $16
Charred poblano crema, arugula, pickled onions, jalapeños, cilantro

Hummus & Avocado *vegan-friendly — $15
Hummus, avocado, mint leaves, shredded carrot, pomegranate molasses

* Prices subject to change at any time
** Thai beef sandwich cannot be prepared gluten-free

SOUP

Please contact us directly for information on our daily soup.
$5.25 Small // $7.25 Large *Comes with fresh bread

YEAR ROUND SALADS

Japanese-style Organic Greens * Vegan; NF; GF upon request
Artisan greens, shaved watermelon radish, sliced cucumber, furikake crunch (contains fried garlic, fried shallots (contains wheat), nori, rice paper, dehydrated kale, togarashi, sesame seeds), ginger soy vinaigrette

Kale Caesar *NF/Dressing contains anchovies (GF upon request)
Kale, hard-boiled egg, parmesan, house croutons, caesar dressing*

SEASONAL SALADS - FALL

French Bistro Salad * VEG/NF/DF (GF upon request)
French green beans, baby potatoes, cherry tomatoes, nicoise olives, soft-boiled egg, parsley, chives, crispy shallots & garlic, house croutons, balsamic reduction, dijon vinaigrette

Mexican Street Corn Salad * VEG/NF
Chili lime roasted corn, pearl couscous, cherry tomato, cilantro, poblano crema, cojita cheese

$6.75 Side Salad // $13.50 Large Salad

GRAIN BOWLS- $14.50 *VEG; *GF upon request

West Coast: Quinoa, shredded carrots, cabbage, avocado, almonds, pumpkin seeds, sriracha honey lime vinaigrette, tortilla crisps

Tokyo: Quinoa, mixed greens, cabbage, shredded carrots, snap peas, pickled ginger, edamame beans, sesame seed-crusted avocado, ginger soy vinaigrette, tortilla crisps

OPTIONAL SALAD & GRAIN BOWL ADD-ONS:

- Roasted Chicken - $7
- Thai Beef Steak - $8 *contains soy & shellfish in marinade
- Avocado - $4

Individual Lunch Boxes

* *Custom modifications may incur additional charges

The Dirty Apron lunch boxes are a safe alternative to traditional catering options as everything is individually wrapped and packaged. Enjoy our delicious gourmet sandwiches that come in our beautifully branded boxes. We also offer the option of individually labelling each box by adding name the name of the recipient (by request only).

$30 Lunchbox

- Gourmet baguette sandwich
- Side Salad
- Cookie Choice:
  Chocolate Chunk/Double Chocolate/
  Caramel Crackle*contains almond /Oatmeal Raisin *contains walnut
- San Pellegrino juice or mineral water

$33.50 Gluten-free Lunchbox:

- Gourmet baguette sandwich on gluten-free bread **
- Side Salad (Please choose one of our salads labeled with GF)
- Dessert: Gluten-free Chocolate Brownie Square
- San Pellegrino juice or mineral water

$28.50 Gourmet Snack Box: *Nut-Free upon request; GF add $3.50

- Your choice of Charcuterie/Cheese, Vegetarian or Vegan snack box
- Includes Crackers, Grapes, Olives, Hummus, mixed Nuts
- San Pellegrino juice or mineral water

Desserts

* Items may contain traces of nuts & gluten

COOKIES & MORE

Oatmeal Raisin Cookie * contains walnut	$4
Chocolate Chip Cookie	$4
Caramel Crackle Cookie * contains almond	$4
Double Chocolate Cookie * V	$4
Gluten-free Chocolate Brownie * NF, GF	$4
Acai & Coconut Chia Seed Pudding * NF, GF	$5.50
Fruit Cup * NF, GF, V	$5.50

* Prices subject to change at any time

* Gluten-free crackers/bread +10.00

THE DIRTY APRON

catering

Gourmet Platters

Add:
- Honey Butter $4.75
- Hummus $6
- Orange Marmalade Jam $6.95

* 24 hour notice

Small - approx. 10 people // Large - approx. 20 people

Artisan Charcuterie & Cheese *contains nuts

A selection of artisan cheeses, fruit, house-made fig & orange marmalade.
Includes fresh baguette & crackers

large size only: $175

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A selection of artisan cheeses, fruit, house-made fig & orange marmalade.
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Charcuterie

Cured meats, house-made dijon mustard, mixed olives, cornichons, peppadews, balsamic onions.
Includes fresh baguette & crackers

$125 / $180

Antipasto

Grilled eggplant, asparagus, zucchini, red pepper, carrot, bocconcini cheese, sopressata, proscuitto.
Includes fresh baguette & crackers

$110/ $150

Mediterranean * Contains Nuts

A selection of Dirty Apron dips - 4 for small; 5 for large platter size: hummus (GF/ DF/ NF / Vegan), baba ganoush (GF/ NF / Vegan), charred poblano crema (GF/ NF/ Veg), salsa verde (GF / contains anchovies), and cheddar bean dip (GF/ Veg); with mixed olives, peppadews. Includes fresh baguette, crackers & pita bread

$105 / $120

Market Vegetables

A seasonal selection of raw market vegetables with house-made herb sour cream dip

$60/ $70

Seasonal Fruit

A seasonal selection of fresh and seasonal market fruit, festively arranged.

$65/ $80

* Prices subject to change at any time

Beverages

HOT

JJ Bean Railtown Blend Organic Coffee* — $19.50
8 12 oz. servings per order

JJ Bean Tea * — $21
8 12 oz. servings per order
Includes assorted black, green, and herbal teas

*Sugar, cream, compostable cups & stir sticks included; milk upon request only

COLD

Cold Pressed Juices (500 ml) * 48 hours notice — $9
Just Orange/The Red/The Green/The Tumeric/Nut & Seed

San Pellegrino Sparkling Juices (330 ml) — $3.25
Assorted Flavours

San Pellegrino Sparkling Mineral Water (250 ml) — $3.25

Natural Artisan Spring Water (500 ml) — $3.25

* Prices subject to change at any time

THE DIRTY APRON

Catering

Ordering

All orders and modifications must be received by 1:00PM the business day prior

WAYS TO ORDER

By Email: orders@dirtyapron.com

Ordering

Please note that we do not deliver on public holidays and that catering orders are not processed on weekends as the administrative desk is closed. Any orders for Saturday (minimum order: $500) and Monday MUST be placed by 1:00PM the Thursday prior. Orders or modifications to orders placed after 1:00PM will be charged an additional fee of $15.00. This also applies to any same day orders that require delivery as well.

Payment

Payment information is required prior to delivery to secure the order.

We accept: Visa, MC, AMEX

Allergies & Dietary Requirements

Please contact us with allergy and dietary restrictions as soon as possible. We will do our best to accommodate most requests but we cannot guarantee that cross contamination will not occur in preparation despite our best efforts to prevent it.

Cancellations

24 hrs notice is required for all cancellations. Cancellations MUST be confirmed with a team member by phone or email before the deadline, or a cancellation fees will apply.

THE DIRTY APRON

catering

Delivery Services

All orders and modifications must be received by 1:00PM the business day prior.

Please note that -in our efforts to reduce our carbon footprint- we have partnered up with a third party catering delivery fleet, who will be doing all deliveries on our behalf and will thus allow us to focus solely on what we do best: high quality and delicious food!

Delivery cost will be calculated based on order volume and driving distance from The Dirty Apron. For a custom delivery quote, please contact us at orders@dirtyapron.com.

Please note that all catering orders will be delivered in thoughtfully designed, branded, disposable eco-friendly packaging. .