

TRADERS EXCHANGE



BISTRO GREENS

Crisp greens, seasonal vegetables, house vinaigrette
Small \$6 Large \$10

CAESAR SALAD

Chopped Romaine, shaved Asiago,
crisp bacon, whole wheat crouton,
tossed in RUSHES own Caesar dressing
Small \$6 Large \$10

Add grilled chicken breast to salads \$9

LOCAL HOUSE CURED DUCK BREAST

Sliced thinly, lightly smoked, topped with organic seedlings,
local goat cheese, spiced pine nuts
and Wellesley Apple Butter vinaigrette
\$10

TEMPURA SHRIMP

Lightly battered, served with a ginger maple soya reduction
\$10

TRUFFLED POMMES FRITES

White truffle scented and served with chipotle aioli
\$5.50

BEER BATTERED ONION RINGS

Served with blue cheese aioli
\$7

CRISPY TRADERS WINGS

Choice of mild, medium, hot or honey garlic
and served with blue cheese aioli and crudite
\$12

BBQ SHORTRIB SKEWERS

Waterloo Dark braised shortrib skewers, glazed
with an in-house prepared red curry BBQ sauce
and roasted peanut crumble
\$15

BLACKENED SEA SCALLOP

Organic bistro greens, topped with a blue cheese aioli
\$10

LOCAL ARTISAN CHEESE TASTE

Chef's daily choice of local artisan cheese,
served with crostini and Wellesley Apple Butter
\$10

VENISON CARPACCIO

Local wild arugula, fresh field berries,
Blaze Balsamic Glaze
\$7

PETIT BOMBAY POUTINE

Crisp allumettes, smothered in a house-made
butter curry sauce, topped with local cheese curds,
Greek yogurt and fresh cilantro
\$8

FOCACCIA SMOKED CHEDDAR FONDUE

Daily made focaccia croutons, served with a side of
Chardonnay smoked cheddar fondue
\$7

YELLOW TOMATO BRUSCHETTA

Crostini, yellow tomato bruschetta, melted local
artisan cheese with an extra virgin olive oil drizzle
\$9

SUMMERTIME ROLL

Saffron infused rice paper, stuffed with organic wild arugula,
julienned sweet bell peppers, peaches and cream corn,
soba noodles with a zesty lemon hoison
\$7

HOUSE-CURED SMOKED BRISKET TACO

Grilled tortilla, smoked brisket, organic seedlings,
pickled daikon and carrots,
yellow tomato pico de gallo
and Sriracha aioli
\$13

3 oz. MAJOR MARTINI
Vodka or Gin, Dry Vermouth
\$15

MARTINI MENU

\$12 each

ASIAN MARTINI

Vodka, Sake, Plum Wine

ICE WINE MARTINI

Vodka, Ice Wine

CARIBBEAN MARTINI

Vodka, Malibu Rum, Pineapple Juice,
Cranberry Juice

METROPOLITAN MARTINI

Brandy, Sweet Vermouth, Simply Syrup,
Angostura Bitters

APPLE MARTINI

Vodka, Sour Apple Schnapps

LYCHEE MARTINI

Vodka, Lychee Puree, Cranberry Juice

LEMON DROP MARTINI

Vodka, Cointreau, Fresh lemon Juice

CHAMPAGNE MARTINI

Champagne, Cointreau

SAPPHIRE MARTINI

Bombay Sapphire, Blue Curacao,
Dry Vermouth

BLOOD ORANGE MARTINI

Vodka, Triple Sec, Blood Orange Puree,
Cranberry Juice

COSMOPOLITAN MARTINI

Vodka, Cointreau, Cranberry Juice,
Fresh Lime Juice

CHOCOLATE MARTINI

Vodka, Creme de Cacao