

appetizers

BAKED BRIE 14

Creamy baked brie with a delicious Haskap berry compote served with freshly baked pita chips.

MEDITERRANEAN DIP PLATE 15

A traditional dip plate served with Tzatziki, Tirokafteri, warm olives, and pita. Tirokafteri (spicy Greek feta dip) is made from creamed feta, roasted red peppers, garlic cloves, and chili flakes.

BIG FAT GREEK NACHOS 18

Crispy Oregano Pita Chips served warm and topped with feta cheese, tomatoes, olives, red onion, and green peppers. Finished with homemade tzatziki and a pinch of our secret ingredient.

main

JEREMIAH BURGER 19

An Albertan bison patty topped with delicious bacon jelly, creamy brie, fresh arugula, and special sauce on a brioche bun. Served with your choice of side. Ask your server for our gluten friendly option.

CHICKEN MADEIRA 24

A tender breast of chicken topped with our housemade wild mushroom and white wine sauce. Served on a bed of linguine.

SOUVLAKI PITA PLATE 18

Greek-style pita bread topped with tzatziki, shredded romaine lettuce, onions, cucumbers, tomatoes and feta, paired with one skewer of either chicken, pork or lamb. Served with crispy fries.

dessert

BAKLAVA CHEESECAKE 9

Layers of Tina's Famous baklava topped with rich, spiced cheesecake filling, topped with more layers of baklava, soaked in lemon honey syrup.

drinks

LOCAL LAVENDER 9

Fresh lemon and mint, Lower Shannon Farm's Lavender Simple Syrup, and custom purple gin from our friends at Copper Cork Distillery.

THE PINK DRINK 9

Strawberry dragonfruit cocktail made with Copper Cork Classic Gin.

GUAVA BASIL MULE 9

A twist on the traditional refreshing cocktail, made with spicy ginger beer, 1 1/4oz vodka, guava nectar, fresh lime and sweet basil, served in our classic mule mug. Cheers!

4TH MERIDIAN FEATURE BEER 8

Ask your server for our current feature.

Ask about our mocktails!

