Spring 2024

LUNCH & DINNER

Daily, 11:30 am to close





BE SQUARE
BE GREEN
BE COZY
BE LIGHT
BE SMASHED
BE TOGETHER

18.98
16.87
11.98
12.66
15.89
68.18

Additional side 6.37 Extra dressing/sauce 1.00

PROTEINS

Grilled Scallion-Ginger Organic Tofu (v/gf)

Grilled Chicken Breast with salsa verde (gf)

Grilled Flank Steak (gf) (+2)

Grilled Salmon (gf) (+3)

À la carte proteins:

Chicken 8 Tofu 7 Steak 9 Salmon 11

STEWS

Red Lentil Dahl (v/gf)

With warm Indian spices, coconut milk & tomatoes, served over Turmeric Rice and topped with fresh cilantro

Moroccan Chicken (gf) ADD \$2

With chickpeas, tomatoes and veg, served over organic quinoa and topped with chermoula, fresh cilantro and toasted almonds

COOL SIDES

Kale & Red Cabbage Caesar Salad (gf)

With smokey sunflower seeds & Greek yogurt dressing

Mediterranean Chopped Salad (V without feta)

Farro (wheat berries), radicchio, cucumber, cherry tomatoes, sweet peppers, minced red onion, feta cheese (optional), kalamata olives, oregano & lemon-sumac vinaigrette

Market Leafy Greens (v/gf)

With watermelon radish, cucumber, fresh herbs, pumpkin seeds & house apple cider vinaigrette

Sesame Noodles (v)

Soba noodles, red cabbage, broccoli, shaved bok choy, carrots, red pepper, scallions, cilantro, mint, sesame seeds & sesame-ginger dressing

Grilled Asparagus Salad (v/gf)

Grilled asparagus, green peas, radish, organic quinoa, watercress, Napa cabbage, endive, pickled red onions, fresh tarragon, pecans & lemon-mint vinaigrette

WARM SIDES

Roasted Sweet Potatoes (v/gf)

With extra virgin olive oil, southwest spices & Sunshine Sauce (on the side)

Turmeric Rice (v/gf)

Spiced basmati, currants, lemon, fresh cilantro & toasted almonds

Masala-Roasted Cauliflower (v/gf)

With roasted red onions & fresh cilantro

Grilled Half Avocado (v/gf) With sumac & lemon

Grilled Broccoli (v/gf) With chili-garlic oil

Mary's Mac + Cheese

With sharp cheddar, gruyere & crispy panko

Seasonal Soup (v/gf)

Coconut Corn Chowder

Seasonal menu items v ⋅ Vegan gf ⋅ Gluten-free

MBK GROCERY

Check out our grab-and-go freezer and fridge for housemade specialty grocery items such as soups, stews, ready-to-bake cookies, granola, guacamole, salmon burgers, fruit compotes and coffee beans.

Mary Be Kitchen

21B St. Clair Avenue West 416 792 7596 hello@marybekitchen.com @marybekitchen

This is a cashless establishment.

WEEKEND BRUNCH AVAILABLE UNTIL 2:30		Saturdays, Sundays and holidays	
Weekender Breakfast Two eggs (poached or scrambled) or grilled tofu, sourdough toast, roasted sweet potatoes, leafy gree and choice of grilled avocado, turkey sausage ⁺ smosalmon (+1) or grilled flank steak (+3)		Smashed Avo Plate Sourdough toast, avocado, sumac, lemon, chili-garlic oil, organic sprouts, served with leafy greens and choice of poached or scrambled egg or grilled tofu	14.92
AVAILABLE UNTIL 12:30			
California Breakfast (gf) Quinoa, kale, roasted sweet potatoes, roasted tomatoes, avocado, pickled red onions, scrambled poached egg or grilled tofu, basil-jalapeno vinaigre		MBK Ricotta Toast Sourdough toast, whipped ricotta, lemon zest, maple syrup, sea salt, housemade seasonal fruit compote, toasted hazelnut crumb	9.8
Add turkey sausage ⁺ 4.8 Add smoked salmon 4.9		Porridge Steel cut and rolled oats, coconut milk,	8.89
Sunrise Breakfast Housemade red lentil dahl, soft-poached egg	10.76	roasted apples, maple syrup, almond butter, cocoa nibs, toasted coconut	
or grilled tofu, cilantro, sourdough toast		SIDES / ADD ONS	
Add Market Leafy Greens 4.9 ABC Toast (v) Sourdough toast, almond butter, banana, toasted coconut, maple syrup, sea salt	7.93	Smoked salmon Turkey sausage* 4.8 Lemon-marinated kale Market Leafy Greens Grilled Half Avocado Smashed Avo Toast 4.9 Grilled organic tofu Sub gluten free toast Sourdough toast Free-range egg (poached or scrambled) * *contains wheat	4. 1.2 3. 2.
MBK SPECIALTY DRINKS		Greensicle	9.9
SMOOTHIES		Kale, mango, pineapple, coconut milk, dates, kombucha <i>Add ceremonial matcha</i> +2	7.7
Shake Cashews, banana, dates, vanilla, sea salt, unsweetened almond milk Add ceremonial matcha	8.98 +2	Energizer Blueberries, Greek yogurt, banana, chia seeds, dates, cinnamon, unsweetened almond milk	9.9
Mocha Cashews, banana, dates, vanilla, cocoa, espresso, sea salt, unsweetened almond milk	9.98	Add grass fed New Zealand whey protein 2.5 Add vegan protein Alt. milks for coffee: Oat, Almond 0.75	tein 2. !
Lavender Latte / Iced Lavender Latte Espresso, milk, housemade lavender syrup	5.20	Housemade Raspberry-Lime Fresca Elderberry Fizz	4.3 4.3
Honey-Oat Latte / Iced Honey-Oat Latte Espresso, oat milk,	5.76	Housemade Maple-Ginger Lemonade Matcha Lemonade Jasmine / Black Tea Lemonade	4.3 5.2 4.3
Peace River organic honey, cinnamon Toronto Fog / Iced Toronto Fog	4.25	Organic Kombucha Filtered Sparkling Water	5.72 1.90
Earl Grey tea, lemon-infused maple syrup, milk		COFFEE	/= -
Chai Latte / Iced Chai Latte	4.90	Filter (sm / lg) 2.59 Espresso	/ 3.1: 3.3
Hot Chocolate	4.90	Macchiato / Cortado	3.9
Mary Be Mocha	5.20	Flat White / Cappuccino	4.20
		Latte / Iced Latte Americano / Iced Americano	4.9 3.7
		TEA	
		Assorted Loose Leaf Tea	2.9
		Matcha Latte	4.9 5.2
		Turmeric-Ginger Latte	5.2

Vanilla Almond Rooibos Latte

4.25