CUP \$4.00 BOWL \$6.50

OVEN ROASTED TOMATO BISQUE **(v) (g)**

A creamy blend of roasted red tomatoes, vegetables, and our own blend of Stuart's Spices.

SOUP DU JOUR

Ask your server for our daily offerings.

Soups are served with pita wedges.

CHEESY EDDIE'S CARROT CAKE	\$7.50
GLUTEN-FREE CHEESECAKE ©F Ask your server for topping options	\$7.50
SPECIAL TOUCH APPLE CRUMBLE PIE	\$6.50
SPECIAL TOUCH SEASONAL PIE	\$6.50
AARON'S CHOCOLATE MOUSSE @F	\$6.00
FRESH-FILLED CANNOLI Ricotta or chocolate mousse	\$5.50
CHEESY EDDIE'S COOKIES	\$3.00
HEDONIST CHOCOLATE BARS @F	\$3.00

We will do our best to accommodate most dietary restrictions. Please speak with your server for any allergy or other concerns you may have.



G Gluten-Free

LOCAL PARTNERS

Stuart's Spices • Cheesy Eddie's Hedonist Chocolate • Niblack Foods • B. Giambrone Co. Flower City Produce • Special Touch Bakery



HOURS OF OPERATION

Kitchen opens 2 hours before Wilson Stage performance. Entrees available until 30 minutes prior to performance. Small plates and desserts available during intermission.

GROUP OPTIONS

For groups of 15 or larger, please contact Scott Falkowski at 585-420-2060 or sfalkowski@gevatheatre.org to discuss our catering and rental space options.

A seasonal selection of fine cheeses, accompanied by dolmades, seedless grapes, pepperoni and apple slices, and your choice of pita wedges or gluten-free crackers.

SPINACH ARTICHOKE DIP G available \$8.50

A savory dip made with garlic, spinach, artichokes, parmesan and cream and topped with a red wine reduction. Served with pita wedges or vegetable sticks.

HUMMUS SAMPLER V @ available

Hummus, kalamata olives, feta cheese, roasted red pepper, and choice of pita wedges or veggie sticks. Choose traditional or roasted red pepper hummus.

BRUSCHETTA W @ available \$7.00

Crostini topped with fresh mozzarella, our housemade bruschetta, and fresh basil chiffon.

Larger size available to serve 4-6 (Ask server for pricing).

GARDEN SALAD V GF

\$9.00

Shaved carrot, tomatoes, crimini mushrooms, and zucchini over a bed of baby spinach. Served with our roasted red pepper dressing.

GEVA HOUSE (V) GF \$9.00

Cheddar, craisins, green apple, and walnuts served with our apple cider vinaigrette over a bed of field greens.

MEDITERRANEAN 🔻 🕞 \$9.00

Diced artichokes, Kalamata olives, diced sun dried tomatoes, feta cheese with a house made Greek dressing over spinach.

ICEBERG WEDGE GF \$8.50

Bacon, tomato, creamy and chunky bleu cheese and balsamic vinaigrette.

SIDE SALAD (V) GF) \$4.50

A smaller portion of your choice of the House, Garden, or Mediterranean Salad.

Add Roast Beef, Deli Turkey, Chicken Salad, or Portobello Mushroom to Large salad for \$3.50

CHICKEN SALAD PITA POCKET

\$10.00

Craisins, sunflower seeds, wheat noodles, celery and greens. Served in a split pita bread.

ROAST BEEF SLIDER

\$10.00

Two Sliders served with caramelized onions, au jus, and Geva's ale mustard.

GREEK TURKEY SLIDER GF available

\$9.50

Spinach, feta cheese, onion, and ground turkey burgers. Served with Geva's ale mustard & lemon pepper tzatziki.

HOT TURKEY SLIDER GF available

\$9.50

Fresh sliced deli turkey, served with turkey gravy and cranberry sauce.

PORTOBELLO SLIDER V GF available



\$9.50

Marinated portobello cap, grilled and topped with goat cheese, lettuce, and tomato. Served with garlic feta sauce and Geva's ale mustard.

All sliders come with fresh diced veggie salad.

SPINACH MUSHROOM

\$11.00

Crimini and portobello mushrooms, goat cheese, baby spinach, and garlic.

MEDITERRANEAN 🕡

\$11.00

Sun-dried tomato, kalamata olives, artichokes, feta and shredded mozzarella over a creamy garlic feta sauce.

BUFFALO CHICKEN

\$11.00

Roasted chicken, Red Hot, mozzarella, celery, cheddar and chunky bleu cheese. Served over creamy bleu cheese or ranch dressing.

VEGGIE LOVERS

\$10.00

Roasted red peppers, tomatoes, caramelized onions, mushrooms, and spinach over a base of our original hummus. Add cheese for \$1.00.

PFPPFRONI

\$10.00

Diced pepperoni, fresh red tomato, and mozzarella.



