

the Brew Table

food - beer - wine

1st table

antojitos

flour tortilla, spicy cream cheese and roasted red pepper filling, cilantro lime aioli, sour cream **18**

crispy steak bites

crispy fried steak bites, cajun barbecue sauce, fresh scallions, cilantro lime aioli **19**

sicilian old world meatballs

veal, pork, beef, hand formed with marinara, shaved parmesan, garlic toast **16**

calamari fritti

tender breaded calamari bites, roasted red pepper sauce, chili maple sauce, charred lemon **19**

chicken wings

hot, dunrobin maple bbq, honey garlic, sweet chili thai, dry cajun, dry chipotle mango, salt & pepper, carrots, blue cheese dip

1 lb **16** 2 lb **28**

brew table nachos

three cheese blend, pico de gallo, fresh scallions, jalapeno rings, salsa, sour cream

veggie nachos **17**

beef nachos **19**

chicken nachos **20**

ale & cheddar dip

aged canadian cheddar, bacon, fresh scallions, red peppers, baguette coins **18**

hand crusted brie wedges

panko crusted brie, cranberry reduction, baguette coins **18**

house prepared soups & salads

day soup

fresh daily cup **5** bowl **8**

seafood chowder

new england style with scallops, haddock, salmon, baby clams, corn, red peppers, and potato cup **8** bowl **12**

french onion soup

rich herbed beef broth with red wine, baked with swiss cheese and crostini **12**

liguria chicken

seasonal greens, bacon, asparagus, cucumbers, tomatoes, feta, grilled pesto chicken breast, house made apple cider vinaigrette **22**

harvest salad

seasonal greens, tomatoes, cucumbers, house made apple cider vinaigrette **14**

greek salad

romaine, tomato, cucumber, kalamata olives, red onions, crumbled feta cheese **17**

steak & roasted beet

seasonal greens, 6oz striploin, beets, cucumbers, tomatoes, toasted almonds, goat cheese, house made vinaigrette **28**

caesar salad

romaine, smoked bacon, croutons, shaved parmesan, charred lemon **17**

power bowl

sweet potato, kale, purple cabbage, sweet corn, beets, chickpeas, avocado, sun-dried tomato quinoa, cilantro lime aioli **19**

add to any salad or power bowl

salmon **8** chicken **6** steak **14**

brew table pizza

grilled vegetable

red peppers, roasted tomatoes, portobello mushrooms, red onions, spinach, goat cheese **19**

hawaiian pizza

pineapple, ham, mozzarella **20**

bbq chicken

smokey bbq sauce, grilled chicken, red onions, mozzarella **22**

brew table pizza

bacon, meatballs, calabrese salami, chopped mushrooms, mixed sweet and hot peppers, mozzarella **23**

spicy calabrese

mushrooms, green peppers, calabrese salami, mozzarella **20**



handcrafted sandwiches & burgers

fish tacos

seasoned haddock, pico de gallo, three cheese blend, cabbage, sriracha cream, flour tortillas **19**

add taco **5**

jerk chicken tacos

pulled chicken, pineapple, jalapeno, salsa, three cheese blend, cabbage, cilantro lime aioli, flour tortillas **19**

add taco **5**

naan turkey club

roasted turkey, smoked bacon, cheddar cheese, lettuce, tomato, cranberry infused mayo **19**

certified angus beef® burger

7oz fresh angus, crispy onion strings, tomato, lettuce, dill pickle, brioche bun **19**

add-ons **2**

bacon, cheddar, mushrooms, sauteed onions, gluten-free bun

brew burger

7oz fresh angus beef, sharp gorgonzola, roasted red pepper, lettuce, crispy onion strings, brioche bun **22**

gourmet lamb burger

lean seasoned ground lamb, red onions, swiss cheese, arugula, roasted tomato, garlic aioli, black and white sesame bun **24**

plant based burger

black bean patty, vegan cheese, vegan garlic aioli, lettuce, roasted tomatoes, red onion, black and white sesame bun **19**

rustic chicken sandwich

chicken breast, smoked bacon, havarti, leaf lettuce, tomato, red pepper mayo, black and white sesame bun

crispy or grilled chicken **19**

grilled vegetable panini

red peppers, red onions, zucchini, arugula, goat cheese, sourdough **17**

open face steak sandwich

6oz striploin, horseradish mayo, sauteed mushrooms, crispy onion strings **28**



all sandwiches and burgers come with choice of fries, soup, or house salad.
upgrade to poutine, sweet potato fries, seafood chowder, caesar or greek salad **3**

main table

rosemary & thyme lamb shank

mashed potatoes, red wine jus, seasonal vegetables **29**

steak frites

10oz angus striploin, portobello mushrooms, asparagus, fresh-cut fries **39**

aaa beef tenderloin

6oz filet, mashed potatoes, asparagus, portobello mushrooms, house gravy **42**

butter chicken

garlic & ginger chicken thighs, creamy tomato sauce, basmati rice, warm naan **23**

beef bourguignon

red wine braise, pearl onions, mushrooms, carrots, red potatoes, bacon crumble, crusty bread **21**

penne primavera

herbed olive oil penne pasta, red pepper, zucchini, red onion, tomatoes, spinach, broccoli, asparagus, white wine, garlic toast **17**

add chicken **6** salmon **8**

cottage pie

seasoned ground beef, carrots, peas, cheddar mashed potatoes, seasonal vegetables **19**

fish and chips

one piece crisp beer battered haddock, fresh cut fries, house slaw, tartar sauce, charred lemon **18**

extra piece **9**

seafood medley

salmon, haddock, shrimp, scallops, puff pastry, white wine cream, grilled vegetables **22**

bacon wrapped meatloaf

mashed potatoes, seasonal vegetables, sauteed onions, house gravy **21**

dunrobin whisky ribs

pork ribs, dunrobin whisky maple bacon bbq sauce, twice baked loaded potato, house slaw **29**

linguine with meatballs

veal, pork, beef meatballs, marinara sauce, shaved parmesan, garlic toast **22**

fresh atlantic salmon

8oz hand cut filet, maple glaze, wild rice, grilled vegetables **28**

pan seared chicken supreme

crisp potato rosti, creamed leeks, smoked bacon, wild mushrooms, seasonal vegetables, pan reduction **26**

braised beef short ribs

mashed potatoes, wilted kale, carrots, braising jus **28**

All prices plus applicable taxes. We take extreme pride in preparing our food fresh daily.
Please inform us of any allergies, sensitivities or dietary restrictions as all ingredients are not listed.
Enjoy your time with us and if there is anything we can do to enhance your visit please ask.