

the Brew Table

food - beer - wine

1st table

antojitos

flour tortilla, spicy cream cheese and roasted red pepper filling, cilantro lime dressing **17**

calamari fritti

cajun dusted fried rings, roasted red pepper dip **17**

brew table nachos

seasoned beef, three cheese blend, salsa, diced tomatoes, green onions, jalapeno peppers **18**

chicken nachos **19**

veggie nachos **17**

ale & cheddar dip

aged canadian cheddar, bacon, green onion, red pepper, crispy baguette coins **18**

chicken wings

mild, medium, hot, honey garlic, dry cajun, sweet szechuan, blue cheese dip

1 lb **15** 2 lb **28**

crab cakes

spicy mango sauce, pineapple salsa **17**

hand crusted brie wedges

panko crusted brie, cranberry reduction, baguette coins **17**

bruschetta

grilled garlic bread coins, seasoned roma tomatoes, olive oil, goat cheese **16**

sicilian old world meat balls

veal, pork and beef, hand formed with marinara and parmesan **16**

house prepared soups & salads

day soup

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

french onion soup

rich herbed beef broth with red wine, baked with swiss cheese and crostini **11**

seafood chowder

new england style with scallops, haddock, salmon, baby clams, corn, red peppers, and potato cup **7** bowl **11**

harvest house salad

seasonal greens, tomatoes, cucumbers, house made apple cider vinaigrette **12**

add chicken or salmon **6**

spinach salad

egg, mushrooms, tomatoes, bacon, goat cheese, toasted almonds, warm bacon vinaigrette **17**

liguria chicken salad

fresh greens, bacon, asparagus, cucumbers, tomatoes, feta, grilled pesto chicken breast **19**

steak & roasted beet salad

6oz ny striploin, beets, greens, toasted almonds, goat cheese, house made apple cider vinaigrette **22**

caesar salad

asiago caesar dressing, smoked bacon, seasoned croutons **13**
add chicken or salmon **6**

greek salad

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

power bowl

sweet potato, kale, purple cabbage, sweet corn, beets, chickpeas, avocado, sun-dried tomato quinoa, cilantro lime dressing **17**

add chicken or salmon **6**

thin crust gourmet pizza

brew table pizza

bacon, meatballs, calabrese salami, chopped mushrooms, mixed sweet and hot peppers, mozzarella **20**

spicy calabrese

mushrooms, green peppers, calabrese salami, mozzarella **19**

bbq chicken pizza

smokey bbq sauce, grilled chicken, caramelized onions, mozzarella, parmesan, cilantro **20**

spicy hawaiian pizza

ham, pineapple, banana peppers, mozzarella **19**

grilled vegetable

red peppers, portobello mushrooms, red onions, spinach, goat cheese **18**



handcrafted sandwiches & burgers

open face steak sandwich

6oz aaa striploin, horseradish mayo, sautéed mushrooms, curried onion strings **22**

rustic chicken sandwich

boneless chicken breast, bacon, havarti, lettuce, tomato, red pepper mayo, rye and grains toasted bun

crispy or grilled chicken **18**

naan turkey club

roasted turkey, smoked bacon, cheddar cheese, lettuce, tomato, cranberry infused mayo **18**

grilled vegetable sandwich

portobello mushrooms, red pepper, zucchini, red onions, goat cheese, sun-dried tomato aioli, naan bread **17**

fish tacos

flour tortillas, seasoned haddock, pico de gallo, tex-mex cheese, avocado, cilantro, shredded cabbage, sriracha cream **18**

gourmet lamb burger

lean seasoned ground lamb, pickled onions, swiss cheese, arugula, grilled tomato, garlic aioli, brioche bun **24**

certified angus beef® burger

hand pressed patty, crispy onion strings, tomato, lettuce, dill pickle, brioche bun **18**

add bacon **1.5**

add cheddar **1.5**

gf bun **1**

brew table burger

certified angus beef, sharp gorgonzola, roasted red pepper, crispy onion strings, brioche bun **20**

plant based burger

grilled impossible® patty, spinach, cucumber, pickled onions, vegan cheese, garlic aioli, vegan multigrain bun **18**

all sandwiches and burgers come with choice of fries, day soup, or house salad.

*sweet potato fries, seafood chowder, or caesar salad **2**, poutine **4***

main table

rosemary & thyme lamb shank

red wine jus, mashed potatoes, seasonal vegetables **26**

steak frites

10oz centre cut black angus striploin, portobello mushrooms, asparagus, fresh-cut fries **37**

aaa beef tenderloin

6oz filet, mashed potatoes, asparagus, portobello mushrooms, house gravy **37**

braised beef short ribs

mashed potatoes, wilted kale, carrot and onion jus **24**

beef bourguignon

red wine braise, pearl onions, mushrooms, carrots, red potatoes, bacon crumble, crusty bread **18**

bacon wrapped meatloaf

mashed potatoes, seasonal vegetables, caramelized onions, house gravy **19**

cottage pie

seasoned ground beef, carrots, peas, cheddar mashed potatoes, seasonal vegetables, house gravy **18**

fish and chips

crisp beer battered haddock, fresh cut fries, fresh slaw, house tartar sauce

one piece **18**

two pieces **25**

seafood medley

salmon, haddock, shrimp, scallops, puff pastry, white wine cream, grilled vegetables **19**

fresh atlantic salmon

maple glaze, wild rice, grilled vegetables **24**

linguine primavera

broccoli, red peppers, carrots, red onion, zucchini, portobello mushrooms, garlic, olive oil, chili flakes, asparagus spears **17**

with chicken or salmon **23**

short rib pappardelle

tender short ribs, demi-glace marinara, onions, roasted tomatoes, ricotta, scallions **22**

linguine with meatballs

veal pork and beef meatballs, marinara sauce, garlic toast **22**

pan seared chicken supreme

crisp potato rösti, creamed leeks, smoked bacon, wild mushrooms, red wine jus **23**

red thai chicken curry

basmati rice, curried chick peas, warm naan bread **19**

dessert table

sticky toffee pudding

with ice cream **11**

apple crumble

with ice cream **9**

crème brûlée **9**

peanut butter and fudge cheesecake **11**

chocolate lava cake

with ice cream **9**

vegan carrot cake **11**

raspberry greek yogurt cheesecake **11**