

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 **19**

brew table nachos

seasoned beef, three cheese blend, salsa, diced tomatoes, green onions, jalapeno peppers **19**

chicken nachos **20**

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

pei mussels

leeks, cream, white wine, smoked bacon, cilantro and lime **18**

crispy steak bites

crispy fried steak bites, cajun barbecue sauce, fresh scallions, cilantro lime aioli **17**

hand crusted brie wedges

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

flat bread bruschetta

seasoned roma tomatoes, olive oil, parmesan flakes, rosemary and garlic flat bread **17**

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 **12**

seafood chowder

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

harvest house salad

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

add chicken **6**

add salmon **8**

liguria chicken salad

fresh greens, bacon, asparagus, cucumbers, tomatoes, feta, grilled pesto chicken breast **22**

steak & roasted beet salad

6oz ny striploin, beets, greens, toasted almonds, goat cheese, house made apple cider vinaigrette **26**

caesar salad

asiago caesar dressing, smoked bacon, seasoned croutons **15**

add chicken **6**

add salmon **8**

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 **19**

add chicken **6**

add salmon **8**

brew table pizza

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bacon, meatballs, calabrese salami, chopped mushrooms, mixed sweet and hot peppers, mozzarella **22**

spicy calabrese

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

bbq chicken pizza

smokey bbq sauce, grilled chicken, caramelized onions, mozzarella, parmesan, cilantro **21**

spicy hawaiian pizza

ham, pineapple, banana peppers, mozzarella **20**

grilled vegetable

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



handcrafted sandwiches & burgers

fish tacos

flour tortillas, seasoned haddock, pico de gallo, tex-mex cheese, avocado, cilantro, shredded cabbage, sriracha cream **19**

rustic chicken sandwich

boneless chicken breast, bacon, havarti, lettuce, tomato, red pepper mayo, toasted multigrain bun

crispy or grilled chicken **19**

naan turkey club

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

grilled vegetable sandwich

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

open face steak sandwich

6oz aaa striploin, horseradish mayo, sautéed mushrooms, curried onion strings **26**

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 **19**

add bacon **2**

add cheddar **2**

gf bun **2**

brew table burger

certified angus beef, sharp gorgonzola, roasted red pepper, crispy onion strings, brioche bun **22**

plant based burger

grilled impossible® patty, spinach, cucumber, pickled onions, vegan cheese, garlic aioli, vegan multigrain bun **19**

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

*sweet potato fries, seafood chowder, or caesar salad **3**, poutine **5***

main table

rosemary & thyme lamb shank

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

steak frites

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

aaa beef tenderloin

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

braised beef short ribs

mashed potatoes, wilted kale, carrot and onion jus **28**

beef bourguignon

red wine braise, pearl onions, mushrooms, carrots, red potatoes, bacon crumble, crusty bread **19**

bacon wrapped meatloaf

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

cottage pie

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

fish and chips

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

one piece **18**

two pieces **28**

seafood medley

salmon, haddock, shrimp, scallops, puff pastry, white wine cream, grilled vegetables **21**

fresh atlantic salmon

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

linguine primavera

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

with chicken **23**

with salmon **25**

pork schnitzel

crispy hand pounded pork schnitzel, fresh roasted cabbage slaw, grilled lemon, house mashed potatoes **24**

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 **26**

red thai chicken curry

basmati rice, curried chick peas, warm naan bread **21**