

the **BrW**table

restaurant • bar

takeout and delivery menu

appetizers

chicken wings

mild, medium, hot, honey garlic or dry cajun served with blue cheese

1 lb **13** 2 lb **24**

sicilian old-world meatballs

veal, pork and beef hand formed rustic recipe meatballs, served with marinara and parmesan cheese **16**

brew table nachos **GF**

three cheese blend, with salsa, tomato, green onion and jalapeno, with sour cream on the side **15**

add seasoned chicken or beef **17**

fresh salads

harvest salad **GF**

mixed greens, tomatoes, and cucumbers, with a cider vinaigrette **11**

caesar salad

romaine lettuce, bacon, parmesan and croutons **12**

add chicken **16**

chicken liguria **GF** salad

pesto chicken, mixed greens with bacon, asparagus, cucumbers, tomatoes and feta **18**

greek salad **GF**

romaine, tomatoes, cucumbers, red onion, green peppers and feta **16**

sandwiches, wraps & burgers

brew table naan turkey clubhouse

traditionally prepared with cranberry infused mayo **17**

grilled vegetable sandwich

portobello mushrooms, red pepper, zucchini, red onion and goat cheese with a sundried tomato mayo **16**

chicken caesar wrap

romaine lettuce, seasoned grilled chicken, bacon, parmesan cheese and caesar dressing **16**

greek chicken wrap

lemon grilled chicken breast, fresh hummus, dill yogurt sauce, grape tomatoes, cucumber and red onion **16**

brew table burger

certified angus beef burger with roasted red pepper, curried crispy onions and sharp gorgonzola **18**

angus beef burger

certified angus beef burger with curried crispy onions, lettuce, vine-ripe tomato and pickle **17**

choice of fries or house salad with sandwiches, wraps, and burgers substitute with sweet potato fries, caesar salad or greek salad for 1.50
gluten free bun available for all sandwiches and burgers **GF**



thin crust gourmet pizza

grilled vegetable

portobello mushroom, red pepper, red onion, spinach and goat cheese **16**

bbq chicken

caramelized onions, seasoned chicken breast, mozzarella cheese, topped with parmesan and cilantro **17**

spicy calabrese

calabrese salami, mushroom, green peppers, and mozzarella cheese **17**

mains

red thai curry **GF** chicken

on basmati rice, served with a cold chickpea salad and naan bread **16**

rosemary lamb **GF** shank

red wine jus, mashed potatoes and seasonal vegetables **23**

beef bourguignon **GF**

red wine braised beef with onions, carrots, mushroom, and baby red potatoes, topped with bacon bits and served with a crusty loaf **18**

gluten free options available with or without some substitutions, ask for details **GF**

cottage pie

seasoned ground beef, carrots, and peas in a rich gravy, topped with cheddar mashed potatoes and seasonal vegetables **16**

atlantic salmon **GF**

maple glazed salmon served on a bed of wild rice with grilled vegetables **21**

brew table fish & chips

crisp haddock filets prepared in a light beer batter served with french fries and fresh slaw

one piece 16

two pieces 20

pan seared chicken **GF** supreme

potato rosti, creamed leeks, smoked bacon, wild mushrooms and red wine jus **20**

spaghetti and meatballs

beef, pork, and veal hand pressed meatballs, with a simple marinara sauce and parmesan cheese **18**

linguine primavera

a mix of broccoli, red peppers, carrots, red onion, zucchini, portobello mushroom, and chilli flakes with garlic, olive oil and parmesan topped with asparagus spears **17**

add chicken **20**

desserts

peanut butter fudge cheesecake **9**

raspberry greek yogurt cheesecake **9**

sticky toffee pudding

(no ice cream) **7**

drinks

coke, diet coke, sprite,
ginger ale, rootbeer **1/can**

local tall cans

must be 19+, identification may be required at pick-up, ask about current selection **5/each 25/six-pack**



Please call to order:

613-596-4226