



the BrewTable

food - beer - wine

THE BREW TABLE

308 MOODIE DRIVE
NEPEAN, ON
K2H 9C4

TAKEOUT ORDERS
DAILY
11AM TO 10PM
(HOURS MAY VARY)

CALL TO ORDER:
(613) 596-4226

SKIP THE **DISHES**

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.



1st table

antojitos

flour tortilla, spicy cream cheese and roasted red pepper filling, cilantro lime dressing 16

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 16

chicken nachos 17

veggie nachos 15

ale & cheddar dip

aged canadian cheddar, bacon, green onion, red pepper, crispy baguette coins 17

chicken wings

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

1 lb 14 2 lb 26

crab cakes

spicy mango sauce, pineapple salsa 16

hand crusted brie wedges

panko crusted brie, cranberry reduction, baguette coins 16

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

soups & salads

day soup

fresh daily cup 4 bowl 7

french onion soup

rich herbed beef broth with red wine, baked with swiss cheese and crostini 10

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 11

add chicken or salmon 6

spinach salad

egg, mushrooms, tomatoes, bacon, goat cheese, toasted almonds, warm bacon vinaigrette 16

liguria chicken salad

fresh greens, bacon, asparagus, cucumbers, tomatoes, feta, grilled pesto chicken breast 18

steak & roasted beet salad

6oz ny striploin, beets, greens, toasted almonds, goat cheese, house made apple cider vinaigrette 21

caesar salad

asiago caesar dressing, smoked bacon, seasoned croutons 12

add chicken or salmon 6

greek salad

romaine, tomato, cucumber, kalamata olives, red onions, green peppers, feta cheese 16

power bowl

sweet potato, kale, purple cabbage, sweet corn, beets, chickpeas, avocado, sun-dried tomato quinoa, cilantro lime dressing 16

add chicken or salmon 6

thin crust gourmet pizza

brew table pizza

bacon, meatballs, calabrese salami, chopped mushrooms, mixed sweet and hot peppers, mozzarella 19

spicy calabrese

mushrooms, green peppers, calabrese salami, mozzarella 18

bbq chicken pizza

smokey bbq sauce, grilled chicken, caramelized onions, mozzarella, parmesan, cilantro 19

spicy hawaiian pizza

ham, pineapple, banana peppers, mozzarella 18

grilled vegetable

red peppers, portobello mushrooms, red onions, spinach, goat cheese 17



handcrafted sandwiches & burgers

open face steak sandwich

6oz aaa striploin, horseradish mayo, sautéed mushrooms, curried onion strings 21

rustic chicken sandwich

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

crispy or grilled chicken 17

naan turkey club

roasted turkey, smoked bacon, lettuce, tomato, cranberry infused mayo 17

grilled vegetable sandwich

portobello mushrooms, red pepper, zucchini, red onions, goat cheese, sun-dried tomato aioli, naan bread 16



fish tacos

flour tortillas, seasoned haddock, pico de gallo, tex-mex cheese, avocado, cilantro, shredded cabbage, sriracha cream 17

gourmet lamb burger

lean seasoned ground lamb, pickled onions, swiss cheese, arugula, grilled tomato, garlic aioli, brioche bun 22

certified angus beef® burger

hand pressed patty, crispy onion strings, tomato, lettuce, dill pickle, brioche bun 17

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 19

plant based burger

grilled impossible® patty, spinach, cucumber, pickled onions, vegan cheese, garlic aioli, vegan

multigrain bun 17

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 24

steak frites

10oz centre cut black angus striploin, portobello mushrooms, asparagus, fresh-cut fries 35

aaa beef tenderloin

6oz filet, mashed potatoes, asparagus, portobello mushrooms, house gravy 35

braised beef short ribs

mashed potatoes, wilted kale, seasonal vegetables, house gravy 22

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 18

cottage pie

seasoned ground beef, carrots, peas, cheddar mashed potatoes, seasonal vegetables, house gravy 17

fish and chips

crisp beer battered haddock, fresh cut fries, fresh slaw, house tartar sauce one piece 17

two pieces 22

seafood medley

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

fresh atlantic salmon

maple glaze, wild rice, grilled vegetables 22

braised halibut filet

cacciatore style sauce, smashed potatoes 32

linguine primavera

broccoli, red peppers, carrots, red onion, zucchini, portobello mushrooms, garlic, olive oil, chili flakes, asparagus spears 16
with chicken or salmon 22

short rib pappardelle

tender short ribs, demi-glace marinara, onions, roasted tomatoes, ricotta, scallions 20

pan seared chicken supreme

crisp potato rösti, creamed leeks, smoked bacon, wild mushrooms, red wine jus 22

roasted chicken thighs

brown sugar and soy glaze, roasted brussels sprouts, smashed potatoes, candied bacon 24

red thai chicken curry

basmati rice, curried chick peas, warm naan bread 18

dessert table

sticky toffee pudding 9

apple crumble 8

crème brûlée 8

peanut butter and fudge cheesecake 9

chocolate lava cake 8

vegan carrot cake 8

raspberry greek yogurt cheesecake 9

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