McLeod House



SUNDAY BRUNCH
Served 11am - 3pm

FRUIT SALAD | 6

CRANBERRY SCONE WITH PRESERVES | 5

QUICHE | 15

FRENCH TOAST | 14

EGGS BENEDICT | 16

Choice of back bacon, spinach or shredded beef

COUNTRY SKILLET | 15

Bacon, onions, peppers, two poached eggs, & potatoes

VEGGIE SKILLET | 15

Onion, tomato, mushroom & peppers

HIGH TEA | 30

Available with 24 Hrs Notice

A 3 tiered tray, featuring 5 delicate sandwiches, 3 dainties, & a scone with lemon curd, Devonshire cream, & jam. Includes 1 pot of tea, & a glass of Sparkling wine, or one of our signature virgin cocktails.

BEVERAGES

INDIVIDUAL POT OF TEA | 3.25

Choose from our signature collection of 20+ seasonal varieties, for a custom tea experience [see tea menu]

COFFEE/DECAF/TETLEY | 2.75

ORANGE JUICE | 1.95

BELLA COOLA ICED TEA | 2.95

Our organic Bella Coola tea is a refreshing blend of sweetened apple, rosehip, chicory root, hibiscus, orange & blackberry.

PEPSI /DIET PEPSI /7UP | 2.95

MILK / CHOCOLATE MILK | 1.95



Welcome.

In the early 1900's The McLeod's built this house as a foundation for their involvement in the community. It has been home to decorated war hero, community Doctor, noted author & historian, local real estate agent, and in 2003, became McLeod House Tearoom. Throughout it's history, an underlying theme has endured-- the nurturement of community. In 2019 we became part of that history.

Our passion is to serve, within an environment where family, colleagues, and friends (old & new) can connect like they would around the kitchen table; creating lasting memories over great food & conversation. We hope you will find unique items in our boutique that will help you relive these moments, and create new ones. Please enjoy your visit, as it is our honour to be part of your community.

Jon & Joy Billings

McLeod House

APPS

PAN SEARED SEA SCALLOPS | 17 SPINACH AND ARTICHOKE DIP | 15

BAKED BRIE AND CRANBERRY BITES | 14

LOBSTER STUFFED MUSHROOMS | 10
LETTUCE WRAPS | 16

Teriyaki Chicken or Shrimp

CASUAL FAVOURITES

Bowls & More

SMOKEY MAC 'N' CHEESE | 14

With flavours of bacon & smoked cheddar. Includes choice of side.

THAI PEANUT BOWL | 15

Rice noodles with veggies & Thai-Peanut sauce

TERIYAKI MUSHROOM BOWL | 15

Rice noodles with mushrooms Add steak for \$6

6" INDIVIDUAL QUICHE | 15

Includes choice of side

Burgers

Include choice of 8oz soup, half salad, or chips with dip. (GF bun available)

MCLEOD | 16

6oz CAB patty, caramelized onion & mushroom, Swiss, with roasted pepper aioli

MCLEOD WITH BACON | 18

MCLEOD DOUBLE | 22

MCLEOD DOUBLE WITH BACON | 24

SURF & TURF | 18

Topped with our signature lobster mix and herbed aioli

RU-BURGER| 18

Montreal smoked meat, sauerkraut and 1000 island dressing

*Substitute Beyond Meat Patty

SANDWICHES

Include choice of 8oz soup, half salad, or chips with dip. (GF bun available)

ROAST BEEF | 16

shredded roast beef, peppers, onions, mushrooms pan fried served on a pretzel bun with provolone and au jus

SHRIMP AND SCALLOP PO-BOY 17

pan fried shrimp and scallops served on a 8° bun with aioli, lettuce and tomato

CHICKEN SALAD | 16

RUBEN | 18

RUM & COKE PULLED PORK | 16

TUNA SALAD | 16

SIDES

SOUP OF THE DAY

160Z & FRESH SLICED BREAD | 9 80Z CUP | 6

SALADS

Full 13 Half 6 ADD CHICKEN 6

BEET SALAD

beets, arugula, apple, craisins, and feta

MANADARIN ORANGE SALAD

Spinach, arugula, mandarin oranges, walnuts.

MASHED POTATO

With pecans, & our signature Raspberry Vinaigrette.

BAKED POTATO

Tomato, cucumber, & creamy herb dressing on Spring greens.

THIN CRISPY CHIPS WITH DIP | 5

DINNER ENTREES

Available after 4pm.

10 OZ BASEBALL STEAK | 28

Choice of Side

BEEF WELLINGTON | 38

Choice of Side

CHICKEN BACON FETTUCCINI | 20

FARMER SAUSAGE GNOCCHI | 30

Farmer sausage, peppers, onions, and peas served with white wine cream sauce

CHICKEN PUFF | 21

Chicken breast stuffed with carrot, mushrooms, onions and peas wrapped in puff pastry served on mashed potatos

DIETARY CONSCIOUS OPTIONS AVAILABLE UPON REQUEST

FOOD ALLERGY CAUTION

The safety & satisfaction of our guests is our highest priority. Although gluten/ nut/ dairy/ vegetarian conscious options are available and precaution is taken to manage the risk of allergen cross-contamination in our kitchen, please be advised that there is a possibility of cross contamination occurring during preparation. Therefore, we cannot guarantee that a menu item is free of allergens. Our Chef is happy to work with your needs to the best of his abilities, and we ask that you please advise your server, and ask any guestions you may have regarding.