



SOUP OF THE DAY I \$6

CAESAR SALAD | \$9 ADD CHICKEN \$15

PEAR & APPLE SPINACH SALAD

with blue cheese, dried cranberry, sunflower &pumpkin

seeds I \$9 ADD SALMON \$15 GF

WING SAMPLER (5) | \$8 FULL POUND | \$13 GF

Corn Flour Dusted finished with our Honey Garlic Thai Sauce

FRESH CUT FRIES | \$\ \ \ (LARGE BASKET)

POUTINE (FRESH CUT FRIES, CURDS, GRAVY) | \$12

WINTER BRUSCHETTA I \$12

Grilled Ciabatta, onion, mushroom, bacon jam finished with Brie Cheese

Burgers & Sandwiches * GF Buns available

choice side (FF, Sweet Pot Fries, Soup, Salad)

WINTER BURLEIGH BURGER | \$17

100% chuck, brie cheese, caramelized onions, mushrooms, roasted red pepper, bacon jam, house aioli

GRILLED CHICKEN CLUB MELT |

seasoned and grilled chicken breast, sliced bacon, three cheese blend, lettuce, tomato & house aioli

VEAL PARMIGIANA | \$17

Lightly breaded veal, house marinara, three cheese blends

BRIE & APPLE | \$17

Brie Cheese, sliced red onion, orchard apple, cranberry mayo

Pizza GF zucchini crust available \$20

(buy 2 Pizza, get a comp. family Salad)

CLASSIC I house marinara, mozzarella, pepperoni, prosciutto, mushroom, onion, peppers,

PEPPERONI I house marinara, mozzarella, pepperoni

VEGIE DELUXE | house marinara, mozzarella, mushroom, onion, peppers, olives

<u>Pasta & Mains</u>

Sausage & Shrimp Pasta

\$22

penne pasta, house rose, Italian sausage, shrimp, peppers, onions, chili flakes

Smokey Baked Mac & Cheese

\$19

mushrooms, onions, double smoked cheddar

Lasagna I

\$20

Beef & Sausage Bolognese, layered Lasagna, grilled vegetables and three cheese blends

Seafood Chowder I

\$22

pacific salmon, cold water shrimp, garden veg, potato, cream sauce finished with a puff pastry pillow

Craft Beer Battered Haddock |

\$19

haddock filet, with craft beer batter, French fries, house tartar,

Maple Glazed Salmon

\$23

pacific salmon, house maple glaze, chef potato & vegetables

Grandmas Meatloaf | I

\$19

family recipe, mashed potato, gravy & vegetables

Roasted Chicken Pot Pie | I

\$19

local free range roasted chicken, garden veg, potato, cream sauce finished with a puff pastry pillow

Pepper Steak | |

\$17

\$26

Beef Tenderloin Steak, pan seared finished with our brandy peppercorn cream sauce, chef's potato & vegetables

Sunday Brunch Features

Traditional All-Day Breakfast | I

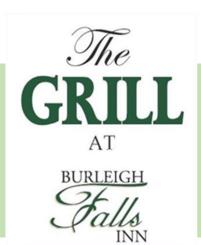
\$13

2 Eggs your way, home fries, bacon, sausage, artisan bread, Fresh Fruit

Lovesick Brunch Plate | |

¢16

poached eggs, smoked salmon, cream cheese, artisan bread, house greens, cherry tomato, Fresh fruit



From the Bar

\$8

y Mary,	
2.0oz	<u>\$9</u>
oney Lal	ke Peach
, Black R	ussian
2.5oz	\$12
(Olives c	or Twist)
, Triple S	Sec, Cranberry)
Scotch)	
/e Brine)	
	2.0oz coney Lal , Black R 2.5oz (Olives o , Triple S

1.5<u>oz</u>

Beer

Cocktails

Domestic Bottle 341-355ml \$6

Coors Banquet, Coors Light, Budweiser, Bud Light,

Imported Bottle 330 -341ml \$7

Corona, Stella

Craft Beer Can 473ml \$7.25

Bobcaygeon – Dockside (Red Ale)

Common Loon APA

Starry Night (choc Stout)

Publican House Ale
Non Alcoholic Heineken \$3.50

Coolers/Cider

Strongbow Cider \$7.25 GF Cottage Country Vodka Cooler \$6.00 GF

Wine - 9oz Glass \$12 Bottle \$33

Whites

Trius Sauvignon Blanc ON

Pinot Grigio ITLY

Reif Estates Steel Chardonnay ON

Reds

Sandbanks Cab/Merlot ON Trapiche Malbec ARG Wyndham Shiraz Bin 555 AUS Pelee Island Pinot Noir ON

Non Alcoholic

<u>Pop</u>	<u>\$2.00</u>
Coke, Diet Coke, Ginger ale, Lemon Lime,	
Juices	\$2.75
Ice Tea (sweetened), Cranberry Juice, Cla	mato
Juice, Orange Juice, Pineapple Juice	
Non-Alcoholic Mocktails	\$3.50
Shirley Temple, Cranberry Dazzler, Caesa	ſ
Coffee (Imperial French Roast)	2.50
Orange Pekoe Tea	\$2.50
Herbal Tea	<u>\$2.75</u>
Hot C hocolate	\$2.75