



SHIP AND PLOUGH
T A V E R N ♦ 50.6867°N, 96.8733°W

PECKISH

CHEESY PICKLES

Elman's pickle spears and Monterey Jack cheese hand-rolled in an eggroll wrapper, fried, served with house-made sriracha mayo / 14

RIBBIES (gf)

Baby back pork ribs, cut into individual pieces, tossed in your choice of sauce or seasoning – please ask your server for options / 16

CAULIFLOWER BITES (gf) (vegan)

House-made cauliflower bites, tossed in your choice of sauce or seasoning – please ask your server for options / 14

NACHOS (gf)

La Cocina nacho chips, bell peppers, tomatoes, green onions, premium cheese blend / 18
Add jalapeños 2; ground beef, chicken or bacon 4

BAKED BRIE (gf option)

Oven-baked Brie cheese, sundried tomato, garlic, basil, Balsamic vinegar, and olive oil; served with Arborg Bakery focaccia crostini / 16

LIGHTER

QUESADILLA

Flour tortillas, premium cheese blend, bell peppers, tomatoes, green onions; served with salsa and sour cream / 14
Add jalapeños 2; ground beef, chicken or bacon 4

CAESAR SALAD (gf option)

House-made Caesar dressing, romaine lettuce, focaccia croutons, and freshly grated Parmigiano-Reggiano / 14 / 7

GREEN SALAD (gf) (vegan)

Romaine lettuce, cherry tomato, cucumber, green onion, chopped walnuts, house maple vinaigrette / 15 / 7.5

SANDWICHES SERVED WITH FRIES OR UPGRADE TO ONION RINGS OR SIDE SALAD:

CLUB (gf option)

Roasted chicken, Bernier Meats bacon, premium cheese blend, romaine lettuce, and tomato on Arborg Bakery Texas toast / 15

BLTC (gf option)

Bernier Meats bacon, premium cheese blend, romaine lettuce, and tomato on Arborg Bakery Texas toast / 14

VEGGIE (gf option) (vegan)

Vegan mayo, romaine lettuce, cucumber, and tomato on toasted gluten-free bread / 14

POUTINE

Fries served with Bothwell cheese curds & gravy / 12

MONTREAL

...with Montreal smoked meat & diced pickles / 16

MEXICAN

...with taco beef, salsa, sour cream & green onions / 16

PEROGY

...with bacon, white onion, jalapeños, green onion & sour cream / 15

SHARING

BARNYARD NACHOS

La Cocina nacho chips, bell peppers, green onions, premium cheese blend with the works: ground beef, chicken, bacon, and jalapeños – recommended for 3-4 people / 34

S&P PLATTER

Ribbies, quesadilla, deep-fried pickles, cheese toast, and onion rings – recommended for 3-4 people / 42

HANGRY

DRUNKEN MAC & CHEESE

Elbow macaroni in house-made beer and cheese sauce, topped with jalapeño Infused panko breadcrumbs, bacon and green onion / 16

PICKEREL FISH TACOS

Three pieces of lightly panko-breaded Lake Winnipeg pickerel, flour tortillas, cabbage, guacamole mayo, honey soy drizzle, pickled shallots / 18

BBQ RIBS (gf)

Braised then baked baby back pork ribs smothered in whiskey BBQ sauce, served with fries and homemade coleslaw / 24 half rack / 32 full rack

PICKEREL FISH & CHIPS

Three pieces of lightly panko-breaded Lake Winnipeg pickerel, fries, and house-made tartar sauce / 19

SWEET POTATO CURRY (gf) (vegan)

Diced sweet potatoes, chickpeas, spinach and peas in a warm and hearty mild curry served with basmati rice / 19

SWEET

BREAD PUDDING

Classic house-made raisin and cinnamon bread pudding with ice cream and caramel / 12

We have a small kitchen; we appreciate your patience when placing orders in large groups or at peak meal times.

gf = gluten friendly; however, we cannot guarantee against cross-contamination. gf option = gluten-free options are available.

Groups of 8 or more will be issued a single bill (no separate bills) and an 18% auto gratuity will be applied.