



SHIP AND PLOUGH
TAVERN ♦ 50.6867°N, 96.8733°W

PECKISH

CHEESY PICKLES

Manitoba-made Elman's pickle spears and Canadian Monterey Jack cheese hand-rolled in an eggroll wrapper, fried, served with house-made sriracha mayo / 18

RIBBIES (gf)

Canadian Baby back pork ribs, cut into individual pieces, tossed in your choice of sauce or seasoning – please ask your server for options / 18

CAULIFLOWER BITES (gf) (vegan)

House-made cauliflower bites, tossed in your choice of sauce or seasoning – please ask your server for options / 22.50

NACHOS (gf)

Manitoba-made La Cocina nacho chips, bell peppers, tomatoes, green onions, Canadian cheese blend / 25.50
Add jalapeños 3.25; ground beef, chicken or bacon 4.75

BAKED BRIE (gf option)

Oven-baked Brie cheese, sundried tomato, garlic, pesto, Balsamic vinegar, and olive oil; served with Arborg Bakery focaccia crostini / 22.75

LIGHTER

QUESADILLA

Flour tortillas, Canadian cheese blend, bell peppers, tomatoes, green onions; served with salsa and sour cream / 21
Add jalapeños 3.25; ground beef, chicken or bacon 4.75

CAESAR SALAD (gf option)

House Caesar dressing, romaine lettuce, Arborg Bakery focaccia croutons, fresh Parmigiano-Reggiano / 18.50 / 10

GREEN SALAD (gf) (vegan)

Romaine lettuce, cherry tomato, cucumber, green onion, chopped walnuts, house maple vinaigrette / 18.50 / 10

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

CLUB (gf option)

Roasted chicken, Bernier Meats bacon, Canadian cheese blend, romaine lettuce & tomato on Arborg Bakery Texas toast / 18.50

BLTC (gf option)

Bernier Meats bacon, Canadian cheese blend, romaine lettuce & tomato on Arborg Bakery Texas toast / 18.50

VEGGIE (gf option) (vegan)

Vegan mayo, romaine lettuce, cucumber & tomato on toasted vegan bread / 18.50

POUTINE

Fries with Manitoba-made Bothwell cheese curds & gravy / 13.25

MONTREAL

...with Montreal smoked meat & diced Elman's pickles / 18

MEXICAN

...with taco beef, salsa, sour cream & green onions / 17.50

PEROGY

...with bacon, white onion, jalapeños, green onion & sour cream / 18

SHARING

BARNYARD NACHOS

Manitoba-made La Cocina nacho chips, bell peppers, tomatoes, green onions, Canadian cheese blend, Bernier Meats ground beef & bacon, chicken, and jalapeños – for 3-4 people / 44.25

S&P PLATTER

Ribbies, quesadilla, deep-fried pickles, baked garlic cheese toast, and onion rings – for 3-4 people / 49.25

HANGRY

DRUNKEN MAC & CHEESE

Elbow macaroni in house-made beer and cheese sauce, topped with jalapeño Infused panko breadcrumbs, bacon and green onion / 23.50

PICKEREL FISH TACOS

Three pieces of lightly panko-breaded Lake Winnipeg pickerel, flour tortillas, cabbage, guacamole mayo, honey soy drizzle, pickled red onion / 25.75

BBQ RIBS (gf)

Braised then baked Canadian baby back pork ribs smothered in whiskey BBQ sauce, served with fries / 28.50 half / 40 full
Add a side of house-made coleslaw 4.75

PICKEREL FISH & CHIPS

Lightly panko-breaded Lake Winnipeg pickerel, fries, and house-made tartar sauce / 25.75
Add a side of house-made coleslaw 4.75

SWEET POTATO CURRY (gf) (vegan)

Sweet potatoes, chickpeas, spinach, peas & peanut sauce in a warm and hearty mild curry served with basmati rice / 25

SWEET

BREAD PUDDING

Classic house-made raisin and cinnamon bread pudding with ice cream and house caramel / 13.25

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 control cross-contamination. ***gf option*** = gluten-free options are available.

Larger groups may be subject to a single bill/payment and a 20% auto gratuity may be applied.