

# VEGETARIAN LUNCH MENU



## Sharing

### **BREWHOUSE VEG FRIES**

canola fried PEI potatoes tossed with smoked salt served with scallion aioli 6

### **POLENTA FRIES**

six crispy cornmeal polenta sticks with herbed lemon parmesan gremolata, served with smoky harissa aioli 7

### **BEER PRETZELS**

hand rolled, baked and buttered beer pretzels, cheese sauce and honey mustard 8

### **BREWSHI SCALLION ROLL**

grilled sesame scallions in a handmade maki roll, tempura fried with spicy aioli and side of wasabi 10

### **TAQUITOS**

two refried bean and cheddar crispy taquitos, served with seasoned sour cream, queso jalapeño cheese sauce and cilantro 10

### **LOADED BAKED POTATO BALLS**

three crispy potato balls stuffed with smoked cheddar and scallions, served with choice of bacon ranch or jalapeño queso dipping sauce 8

## Starters

### **CHEF'S DAILY SOUP**

please ask your server for details 6

### **BREWHOUSE SALAD**

mixed greens tossed in honey cider vinaigrette, topped with pickled heirloom carrots and julienne pear 8

### **GARLIC BREAD CAESAR SALAD**

classic caesar salad with parmesan, lemon, pickled deviled egg and baked to order garlic bread croutons smothered in grated cheddar cheese 10

### **CAULIFLOWER TACOS**

crispy cauliflower, red pepper rice, jalapeño onion pico, spicy aioli and cilantro, served in grilled flour tortillas 10

### **PIEROGIES**

potato pierogies pan fried in butter, topped with horseradish cream, sauerkraut and house-made duck fat hickory sticks 8

## Lunch

### **MAC AND CHEESE**

our famous mac 'n cheese layered with white cheddar cheese curds and crushed gold fish crackers 10

### **CHILI**

mixed bean vegetable chili, served with seasoned sour cream, cilantro, scallions and polenta croutons 10

### **MUSHROOM SWISS BURGER**

pan seared ground mushroom patty, harissa aioli, bibb lettuce, swiss cheese, bread and butter pickles and fried onion strings on a toasted bun 14

### **POT PIE**

potatoes, peas, celery, carrot and onion simmered in a roasted garlic cream sauce, topped with cheddar and flaky tarragon puff pastry 16

## Desserts

### **APPLE CRUMBLE**

served with vanilla bean ice cream 6

### **BUTTER TART**

served with fresh berries 6

**\*We do not use Vegetarian segregated fryers\***

all dishes are prepared in-house using locally sourced ingredients where possible. cheese is smoked on-site and our vegetables are pickled in house with care