

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