

DINNER

STARTERS

SPICY BEER NUTS / 6.

Kernal peanuts, walnuts

O&B ARTISAN PRETZEL STICK / 6.

served warm, BR mustard

'BEER CAN CHICKEN' NOODLE SOUP / 11.

chicken broth, egg noodles, summer savoury

SCOTCH EGG / 6.

pork sausage, ketchup, BR mustard

CLASSIC POUTINE / 9.

fries, cheese curds, chicken gravy

CRISPY CALAMARI / 14.

hoppy mayo, lemon, green onions

JALAPEÑO + CHEDDAR PIEROGIES / 9.

bacon, sour cream, beet + horseradish chutney

PORK SAUSAGE ROLLS / 3pcs 8.

eggplant AP sauce

DUSTED WINGS / 16. per 1b

butter hot sauce **OR** honey lime sauce

BEER-BATTERED COUNTRY BACON / 8.

BR Pilsner battered, maple citrus ponzu

ROASTED HALF BONE MARROW / 13.

bacon jam, orange gremolata, grilled sourdough bread
get bourbon boned / 1oz 9.

SALADS

add pulled jerk chicken **OR** ale-cured salmon / 6.

QUINOA + BASMATI / 12.

sour cherries, arugula, walnuts, goat cheese, basil

CAESAR / 12.

romaine, kohlrabi, pickled egg, horseradish garlic dressing, cheddar pretzel croutons

MARINATED CHICKPEAS / 14.

farmers market veggies, spinach, smoky hummus

BUTTERMILK WEDGE / 12.

iceberg, buttermilk dressing, radishes, apple, lentils, dill, batter scraps

MEAT + BREAD

served with fries, Caesar salad **OR** daily soup

THE COMMON BURGER / 17.

nasty processed cheese, onion tomato relish, pickle mayo, sesame bun, dill pickles

THE 6IX REUBEN / 16.

T.O. smoked meat, Kozlik's mayo, sauerkraut, hot peppers, Emmental

TURKEY BURGER / 16.

avocado, dill pickle tartar sauce, Rossy's hot sauce

DRIPPIN' DOUBLE CHEESEBURGER / 22.

two 4oz patties, bacon, nasty processed cheese, beef dripping mayo, pickled onion

BBQ

served with BR Traditional Ale BBQ sauce, coleslaw, potato salad + cheese scone

SAUSAGE / 15.

BABY BACK RACK

half 17. / full 32.

CHARCOAL-ROASTED EGGPLANT / 14.

JERK CHICKEN

half 20. / whole 39.

½1b ROTISSERIE BEEF BRISKET / 20.

PUB GRUB

WOOD-FIRED SWORDFISH / 26.

peas, zucchini, wild garlic butter, crushed potatoes

HADDOCK + CHIPS / 18.

BR Pilsner battered haddock, fries, mushy peas, tartar sauce

HALF WHOLE-BAKED CAULIFLOWER / 16.

roasted cauliflower cream, almonds, rhubarb, quinoa, radishes

CHICKEN KORMA / 17.

almond coconut curry, peshwari naan, basmati

RAREBIT MAC + CHEESE / 15.

aged cheddar, BBQ broccoli, spicy ale mustard
add bacon 4. / add BBQ brisket burnt ends 5.

8oz BUTLER'S STEAK / 28.

loaded potato, char-grilled zucchini, red-eye gravy

COTTAGE PIE / 16.

beef mince, peas, corn, gravy, buttermilk mashed spuds
with bone marrow / 20.

DIVIDE + CONQUER

COQ ON A CAN FOR 2-3 / 39.

fries, farmers market veggies, BR Traditional Ale BBQ sauce

SHORE LUNCH FOR 2-3 / 55.

whole-fried pickerel, tin foil spuds, coleslaw, tartar sauce, Rossy's hot sauce

LC BBQ PLATTER FOR 3-4 / 99.

1lb brisket, half pork back rib, half jerk chicken, sausage, 1lb wings with all the fixin's

YORKIE PUDDING + CORN CHIP NACHOS / 16.

smoked avocado, salsa, jalapeños, cheddar, sour cream
add BBQ brisket burnt ends / 5.
add pulled chicken + gravy / 6.

COLD MEAT PLATE FOR 2 / 25.

smoked ham hock, duck + ale pâté, pork salami, Chef's addition, beer soda bread

SIDES

PORK + MAPLE BAKED BEANS / 5.

maple-braised beans, smoked ham hock

BROCCOLI RAREBIT / 5.

BBQ broccoli, rarebit cheese sauce

ME NAN'S BEEF FAT ROASTIES / 5.

Canadian spuds roasted in beef fat

BBQ CORN ON THE COB / 5.

cooked in the husk over charcoal