

the
**MERCHANT
ALE HOUSE**

FOOD MENU



STARTERS

LOADED FRIES *\$15.25*

Waffle fries topped with bacon, cheddar cheese, sour cream and chives.

ADD: Brisket (\$4.99)

QUEBEC POUTINE *\$14.25*

Local cheese curds, shoestring fries, gravy.

ADD: Brisket (\$4.99)

BEER BATTERED PICKLES *\$12.25*

Golden-fried dill pickles, curry mayo.

GARLIC KNOTS *\$12.25*

Tossed in garlic butter and parmesan cheese, served with marinara sauce.

MOZZA STICKS *\$12.25*

Breaded and fried mozzarella cheese served with marinara sauce.

BEER BOARD *\$24.25*

Smoked sausage, pretzel, beer mustard, cheddar cheese wedge, onion chutney.

ADD: Pretzel (\$2.99)

NACHOS *\$19.99*

Jalapeños, avocado, salsa roja drizzle, iceberg lettuce, pico de gallo, sour cream, cheddar and mozzarella cheese mix or vegan mozzarella.

ADD: Chicken/Brisket/Impossible (\$4.99)

CRAB RANGOON DIP *\$16.25*

Shredded crab, cream cheese, old cheddar, sesame, sweet chili, sriracha and lime, topped with mozzarella and served with crispy wontons.

SALADS

CAESAR SALAD *\$16.25*

Romaine lettuce, bacon crumble, focaccia croutons, parmesan, Caesar dressing.

ADD: Chicken (\$4.99)

BEET SALAD *\$17.25*

Roasted beets, fresh dill, pickled red onions, tarragon, mint, goat cheese, toasted pumpkin seeds, artisan lettuce, balsamic vinaigrette.

STREET CORN SALAD *\$18.25*

Charred sweet corn, feta cheese, green onion, avocado, cilantro, jalapeno, chili lime corn chips, artisan lettuce, ranch dressing.

COBB SALAD *\$18.99*

Chicken, bacon, avocado, cheddar cheese, tomato, green onion, egg, artisan lettuce, mustard vinaigrette.

WINGS

CHOOSE 1LB OR 2LBS

CHICKEN *\$15.99/\$26.49*

Served with celery, carrots, and blue cheese.

VEGAN *\$15.99/\$26.49*

Served with celery, carrots, and vegan ranch dressing. Ask your server which sauces are vegan-friendly.

Choose Your Sauce

TANGY BBQ / MEDIUM / FRANK'S
BUFFALO HOT / CAJUN / HONEY GARLIC
TEXAS GOLD / GARLIC PARMESAN
PASTRAMI SPICE / NASHVILLE HOT
TERIYAKI / CHILI LIME / BEER BBQ

SANDWICHES

REUBEN \$15.25

House-made corned beef, sauerkraut, Swiss cheese, 1000 Island dressing on marble rye.

CLUB \$15.25

House-baked focaccia with chicken breast, lettuce, tomato, bacon, and mayo.

BBQ BRISKET SANDWICH \$17.75

House-made BBQ brisket, white onions, pickles, beer BBQ sauce on a brioche bun.

FRIED CHICKEN SANDWICH \$15.25

Crispy fried chicken thigh, hot honey drizzle, garlic mayonnaise and pickles, served on a brioche bun.

DELI SANDWICH \$15.25

Coppa, capicola, hot soppressata, provolone, lettuce, tomato, onion, pepperoncini, sub sauce on a sub bun.

FRIED GREEN TOMATO PO' BOY \$15.25

Cornmeal crusted green tomatoes, remoulade, lettuce, tomato, red onion, pickles on a French roll.

ADD: Cheese (\$1.99)

FOCACCIA BLT \$13.75

House-made bacon, lettuce, tomato, pesto mayo.

ADD: Avocado (\$3.99)

FISH SANDWICH \$15.25

Cajun-spiced haddock, avocado, lettuce, pickled red onions, garlic mayo.

GRILLED CHEESE \$13.25

Cheddar, gouda, and mozzarella cheese mix on sourdough served with a pickle spear.

ADD: Bacon (\$3.99), Brisket (\$4.99)

CHICKEN CAESAR WRAP \$15.25

Grilled chicken, bacon crumble, romaine lettuce, focaccia croutons, Caesar dressing and parmesan cheese.

BURGERS

SINGLE OR DOUBLE 5oz BRISKET PATTY

SUBSTITUTE: Impossible patty/Vegan mozzarella

ALE HOUSE BURGER \$15.75/\$22.99

House-made bacon, American cheese, garlic aioli, crispy onions on a buttered brioche bun.

ADD: Sunny egg (\$1.99)

CLASSIC CHEESEBURGER \$14.25/\$21.49

Shredded lettuce, sliced tomato, pickle, aioli on a buttered brioche bun. Your choice of cheddar, mozzarella, American, or Swiss cheese.

BLUE CHEESE MUSHROOM BURGER \$17.75

Button mushrooms sauteed in butter and chives, crumbled blue cheese, bacon jam, garlic mayo, served on a brioche bun.

HAWAIIAN BURGER \$17.75

Caramelized pineapple, jalapeño, red onion, teriyaki, bacon, chipotle mayonnaise.

BRISKET BURGER \$21.99

BBQ brisket, house-made bacon, jalapeño, fried egg, gouda, hot honey mustard.

FAVOURITES

FISH & CHIPS \$17.25

Beer-battered haddock, tartar, served with shoestring fries and creamy coleslaw.

MAC & CHEESE \$18.99

Creamy cheese sauce (gouda, cheddar, parmesan, curds) with buttery focaccia croutons, served with a garden salad.

ADD: Bacon (\$3.99)

BRISKET MAC & CHEESE \$23.99

House-made BBQ brisket, creamy cheese sauce (gouda, cheddar, parmesan, curds) with buttery focaccia croutons, served with a garden salad.

ADD-ONS

SHOESTRING FRIES \$4.25/\$8.99

Thin, crispy, salted.

SWEET POTATO FRIES \$6.25/\$10.99

Served with chipotle mayo.

QUEBEC POUTINE \$9.25

Local cheese curds, fries, gravy.

GREENS SALAD \$5.99

Dressing choice of mustard vinaigrette, balsamic vinaigrette, blue cheese, or vegan ranch.

BEET SALAD \$7.99

Roasted beets, fresh dill, pickled red onions, tarragon, mint, goat's cheese, toasted pumpkin seeds, artisan lettuce, balsamic vinaigrette.

CAESAR SALAD \$6.99

Romaine lettuce, bacon crumble, focaccia croutons, parmesan cheese, Caesar dressing.

