

the
**MERCHANT
ALE HOUSE**

FOOD MENU



STARTERS

SOUP ON TAP \$10.99

Rotating soup served with garlic knots.

ONION RINGS \$14.99

Cut thick, panko coated and served with horseradish mayo.

QUEBEC POUTINE \$14.75

Local cheese curds, shoestring fries, gravy.

ADD: Brisket (\$5.99)

BEER BATTERED PICKLES \$12.75

Golden-fried dill pickles, curry mayo.

GARLIC KNOTS \$12.75

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

MOZZA STICKS \$13.49

Breaded and fried mozzarella cheese served with marinara sauce.

BEER BOARD \$24.75

Smoked sausage, pretzel, beer mustard, cheddar wedge, pickles, cranberry and seed mix, apple jam.

ADD: Pretzel (\$2.99)

NACHOS \$21.49

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

ADD: Brisket/Chicken/Impossible (\$5.99)

CRAB RANGOON DIP \$16.75

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

SALADS

CAESAR SALAD \$16.75

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

ADD: Chicken (\$5.99)

BEET SALAD \$17.25

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

CRISPY BRUSSELS SPROUT SALAD \$18.99

Crispy brussels sprouts, goat cheese, roasted butternut squash, apple, toasted almonds, dried cranberries, red onion, artisan lettuce dressed in maple balsamic dressing.

BUFFALO COBB SALAD \$19.99

Grilled Buffalo chicken, ranch dressing, avocado, bacon, cherry tomatoes, egg, cheddar, green onion, artisan lettuce.

WINGS

CHOOSE 1LB OR 2LBS

CHICKEN \$15.99/\$26.49

Served with celery, carrots, and blue cheese.

VEGAN \$16.99/\$27.99

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 / BEER BBQ

SANDWICHES

REUBEN \$17.75

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

CLUB \$15.75

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

BBQ BRISKET SANDWICH \$17.99

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

FRIED CHICKEN SANDWICH \$15.75

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

TURKEY SANDWICH \$17.99

BBQ seasoned roasted turkey, sweet and tangy mustard sauce, jalapeno havarti, lettuce, pickle, tomatoes served on a ciabatta bun.

BUFFALO CAULIFLOWER SANDWICH \$15.25

Crispy fried cauliflower, avocado, red onion, lettuce, tomato, ranch and hot sauce on a brioche bun.

FOCACCIA BLT \$14.25

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

ADD: Avocado (\$3.99), Egg (\$2.49)

FISH SANDWICH \$15.75

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

GRILLED CHEESE \$13.75

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

ADD: Brisket/Chicken/Impossible (\$5.99)

CHICKEN CAESAR WRAP \$16.25

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

ADD: Buffalo Style (\$0.99)

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 mayo, crispy onions on a buttered brioche bun.

ADD: Sunny egg (\$2.49)

CLASSIC CHEESEBURGER \$14.25/\$21.49

Shredded lettuce, sliced tomato, pickle, mayo 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.

MAC BURGER \$17.99

1000 islands, diced white onion, double american, pickle, lettuce, served on a brioche bun.

BRISKET BURGER \$22.25

BBQ brisket, onion rings, jalapeños, gouda, carolina gold served on brioche bun.

FAVOURITES

FISH & CHIPS \$17.75

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

MAC & CHEESE \$19.49

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

ADD: Bacon (\$3.99)

BRISKET MAC & CHEESE \$24.49

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

ADD-ONS

CUP OF SOUP \$6.25

Rotating soup.

SHOESTRING FRIES \$4.49/\$8.99

Thin, crispy, salted.

SWEET POTATO FRIES \$6.49/\$10.99

Served with chipotle mayo.

QUEBEC POUTINE \$9.49

Local cheese curds, fries, gravy.

ONION RINGS \$8.99/\$14.99

Cut thick, panko coated and served with horseradish mayo.

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 \$7.25

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

