

FEED YOUR CURIOSITY

— WELCOME TO BRUCE WINE BAR —

LUNCH MENU

Starters and Salads

Warm Olives & Sourdough (v) \$12

Spiced mixed olives, thyme & honey Ontario grass-fed butter, Vancouver sea salt

Sweet Potato & Labneh (v) \$19

Roasted sweet potato & pressed yogurt, green onion, chili oil, olive oil & sea salt flatbread, puffed quinoa

Romaine Hearts Caesar \$18

Double smoked bacon, cured tomato, sourdough crouton, roasted garlic dressing, grana padano

Simple Greens (gf, df, v) \$15

Mixed greens, toasted seeds, red wine vinaigrette

Endive & Ricotta (v, gf) \$20

Endive, radicchio, frisée, citrus & herb ricotta, pickled pearl onions, citrus segments, fennel, toasted seeds

Shrimp Escabeche (gf, df) \$23

Chilled shrimp, saffron & sea buckthorn vinaigrette, pickled wild leeks, rice paper 'chicharron'

Beef Tartare (df) \$24

Dry-aged beef, spicy aioli, white onion, pickle relish, house-made potato chips, toasted sesame seeds

Polenta Fries (gf, v) \$12

Crispy Thornloe romano & jalapeno polenta, harissa aioli

Mains

Wedge Salad (gf) \$22

Brined chicken, apple, celery, malt dressing, iceberg wedge, pickled egg, goat cheese

Bruce Burger \$21

Grass-fed beef, house aioli, pickled onions, yellow mustard, cheddar, arugula, house-cut fries, malt aioli Add caramelized onions / mushrooms / bacon onion jam \$3

Beet Burger (v) \$21

Sol Cuisine beet patty, house aioli, pickled onions, yellow mustard, goat cheese, arugula, house-cut fries, malt aioli

Crispy Fried Chicken Sandwich \$19

Buttermilk fried chicken, napa cabbage slaw, honey dijonaise, house cut fries, malt aioli

Crispy Rice Bowl (gf, df) \$22

Maple tamari marinated market fish, crispy rice, toasted seeds, napa cabbage slaw, pickled chilies, coriander
(Vegetarian: substitute tofu for fish)

Wood-Fired Pizza

Margherita (v) \$20

Fresh basil, Ontario fior di latte, sea salt, tomato sauce, extra virgin olive oil

Fungi (v) \$24

Roasted Ontario mushrooms, brandy caramelized onions, roasted garlic thyme cream, fior di latte, Thornloe romano

Pepperoni \$25

Beef pepperoni, Ontario fior di latte, oregano, Thornloe romano, roasted garlic, tomato sauce

Squash & Apple (v) \$24

Roasted squash, matchstick Goldsmith's apple, citrus & herb ricotta, roasted garlic & thyme cream base, toasted pumpkin seeds

Bacon & Brussels \$24

Roasted garlic & thyme cream base, double smoked European bacon, red onion, grana padano, maple tamari, lemon & chili crumb

Tequila Lime Chicken \$24

Tequila, lime & coriander marinated chicken, charred corn, cherry tomato, white onion, tomato base, coriander lime crema

The Veggie (v) \$23

Kale, mushroom, red onion, sundried black olives, fior di latte*, roasted garlic, olive oil, sunflower seed crema base, lemon & chili crumb

*Nut-free vegan cheese can be substituted

GF Cauliflower Crust available \$4

Kids Menu

Chicken Tenders \$14

Breaded chicken tenders, house-cut fries, honey & ketchup

Cheese Pizza \$14

Thornloe Romano, fresh mozzarella, tomato sauce

Pasta \$12

Choice of tomato sauce, cream sauce or butter & parmesan (gf option available)

* kids cinnamon sugar donuts
or vanilla ice cream \$5