

BRUCE



Starters and Salads

Warm Olives & Sourdough (v) \$12

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

Roasted Carrot & Labneh (v) \$20

Harissa roasted carrots, pressed yogurt, hot honey, savoury seed granola, Vancouver sea salt flatbread

Asparagus & Feta (v) \$20

Asparagus, peas, chili oil marinated feta, bitter greens, hard boiled egg, tarragon & dijon vinaigrette, crispy onions

Chopped Caesar \$18

Double smoked bacon, chopped romaine, garlic sourdough crumb, roasted garlic dressing, grana padano parmesan

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

Mixed greens, toasted seeds, red wine vinaigrette

Chili Shrimp (gf, df) \$24

Chili & citrus marinated sustainable shrimp, cucumber & fennel salad, salted lemon zest, chive oil

Beef Tartare (df) \$24

AAA striploin, salted sous vide egg yolk, pickled pearl onions, house-made potato chips

Polenta Fries (gf, v) \$12

Crispy jalepeno, garlic & parmesan polenta, lemon & parmesan truffle aioli

Mains

Wedge Salad (gf) \$22

Roasted buttermilk brined chicken, chili marinated feta, bacon, iceberg lettuce, honey dijon, apple, crispy onions

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, white cheddar, arugula, house-cut fries, malt aioli

Schnitzel on a Bun \$19

Panko breaded pork cutlet, sauteed mushrooms, german sweet mustard, swiss cheese, house cut fries, malt aioli

Maple Chili Salmon (gf, df) \$22

Seared salmon, crispy rice, baby bok choy, organic mushrooms, maple tamari, pickled ginger
(Vegetarian: substitute crispy 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, pecorino romano

Pepperoni \$25

Beef pepperoni, Ontario mozzarella, oregano, roasted garlic, tomato sauce

Salami \$24

Cured meat, red onion, pickled banana peppers, mozzarella, tomato sauce, garlic, oregano, parmesan, hot honey

Pancetta & Asparagus \$24

Crispy pancetta, asparagus, red onion, roasted garlic thyme cream, grana padano, lemon & chili crumb

Chicken Schawarma \$24

Marinated chicken, sumac pickled onions & turnips, garlic oil & zaatar base, mozzarella, tahini aioli, crispy chickpeas, fresh parsley

The Veggie (v) \$23

Mushroom, baby spinach, red onion, sundried black olives, fior di latte, roasted garlic, olive oil, tomato sauce, lemon & chili crumb

Dips \$3

Garlic parmesan aioli / truffle lemon aioli / hot honey

Gluten-free Cauliflower Crust \$4

Nut-free vegan cheese can be substituted

No other substitutions. For available dietary modifications, please ask your server.

feed your curiosity