

# TOBERMORY BREWING CO. & GRILL

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## APPETIZERS

<b>SOUP DU JOUR</b>	6
<i>Our Daily Handmade Soup</i>	
<b>FRENCH ONION SOUP</b>	8
<i>Fresh Veal Stock with Caramelized Onion. Topped with Crostini and Swiss</i>	
<b>ORGANIC GREENS</b>	8
<i>Our Heritage Blend of Organic Greens garnished with Ontario Tomatoes and Cucumbers, drizzled with our Roast Garlic Vinaigrette</i>	
<b>CAESAR SALAD</b>	10
<i>Crisp Romaine, Smoked Bacon, Crostini. Tossed In Our Handmade Dressing</i>	
<b>HEIRLOOM BEET SALAD</b>	12
<i>Sliced Heirloom Beets with Baby Spinach, Crumbled Feta and Spiced Pecans. Drizzled with our Roasted Garlic Vinaigrette</i>	
<b>GARLIC BREAD</b>	9
<i>Toasted Baguette Points topped with a Three Cheese Blend OR Bruschetta</i>	
<b>SPANIKOPITA</b>	10
<i>Baked Phyllo Pastry Pockets Stuffed with Spinach and Feta, Served on a bed of Baby Spinach with Dijon Mustard for Dipping</i>	
<b>POUTINE</b>	12
<i>Fresh Cut Fries Deep Fried in Duck Fat, Topped with Fresh Mozzarella Cheese Curds and Homemade Gravy.</i>	
<b>MOULES FRITES</b>	16
<i>Steamed Mussels in a House Made Broth Served with Fresh Cut Fries Fried in</i>	
<i>Duck Fat</i>	
<b>CALAMARI</b>	16
<i>Lightly Dusted and Deep Fried, Served with Cocktail Sauce</i>	
<b>FLATBREAD</b>	16
<i>Chef's Choice of Oven Baked Artisan Flatbreads</i>	