

TOBERMORY BREWING CO. & GRILL

FRENCH ONION SOUP	8
<i>Fresh Veal Stock with Caramelized Onion. Topped with Crostini and Swiss</i>	
ORGANIC GREENS	8
<i>Our Heritage Blend of Organic Greens garnished with Ontario Tomatoes and Cucumbers, drizzled with our Roast Garlic Vinaigrette</i>	
CAESAR SALAD	10
<i>Crisp Romaine, Smoked Bacon, Crostini, Tossed In Our Handmade Dressing</i>	
GRILLED PORTABELLO RIGATONI	15
<i>Served in a Vodka Basil Tomato Sauce</i>	
CALAMARI	16
<i>Fresh Calamari Rings Sautéed in Olive Oil & White Wine with Black Olives, Capers, Red Onion, Tomatoes and Citrus</i>	
MOULES FRITES	16
<i>Steamed Mussels in a House Made Broth Served with Fresh Cut Fries Fried in Duck Fat</i>	
BABY BACK PORK RIBS	16
<i>A Half Rack of Tender Ribs. Porter Basted, Served with House Made Coleslaw and Fresh Cut Fries</i>	
TROUT	17
<i>Organic Manitoulin Trout Pan Seared in Brown Butter, Served with Your Choice Of Organic Greens Salad or Caesar Salad</i>	
STEAK FRITES	18
<i>6oz Peppercorn Crusted Striploin Served with Fresh Cut Fries Fried in Duck Fat</i>	
PRIME RIB OR LAMB BURGER	17
<i>Served on a Brioche Bun garnished with Organic Greens, Tomatoes, Onion and Pickle. Served with choice of Fresh Cut Fries or Organic Greens in Vinaigrette.</i>	
<i>Add to Any Burger: Swiss, American, Aged White Cheddar, Goat Cheese, Blue Cheese, Smoked Bacon, Cremini Mushrooms</i>	3
CHARCUTERIE	25
<i>Cured Meats, Aged Cheeses, Pickled Vegetables, Crostini, Mustard Dips</i>	