# THE CHURCH BREWING CO.

# BECAUSE YOU WERE HERE LAST NIGHT

**BREAKFAST POUTINE** Hash browns, Fox Hill cheese curds, jalapeno, green onion, tomato, bacon, 2 fried eggs and hollandaise  $\mathbf{G} \mid 16$ 

**BOUNCE BACK BOWL** Fresh fruit, Fox Hill french vanilla yogurt, homemade granola, hemp seeds and a kiss of local maple syrup.  $G \mid 13$ 

**TRADITIONAL BREAKFAST** 2 eggs any style, toast, hash browns and choice of breakfast sausage, bacon or ham | 12

**BANANA BREAD FRENCH TOAST** Fresh baked banana bread dipped in a rich egg batter, served golden brown with fruit compote and brown butter maple syrup. Served with hash browns | 13

**BENNIES** 2 poached eggs, english muffin and hollandaise Choose 1 of the following:

- Traditional: Windy View Farms back bacon
- California: Avocado mash and tomato
- Smoked salmon with capers and red onion | 16

## SALAD & BOWLS

BUTTER CHICKEN Tender Valley chicken simmered in mild tomato curry sauce served over lime infused basmati rice & freshly made naan bread | 14 \*\*Vegetarian option available with tofu

**MUSHROOM RISOTTO** Portabella, cremini & shiitake mushrooms, white wine, garlic, parmesan & cream  $G \mid 16$ 

**PAD THAI** Tamarind, sambal, peanut puree, coconut milk lime & soy. Tossed with rice noodles, julienne vegetables & crushed peanuts. **V, G** | 14

Add Chicken or Soy Marinated Tofu 4 | Add Shrimp 7

**GLORY BOWL** Basmati rice with bok choy, pickled matchstick carrots, cucumber, Grafton Greens shoots, avocado mash and a goddess dressing **V, G** | 11 Add Chicken or Soy Marinated Tofu 4, Add Shrimp or Tuna poke 7

**TODAY'S SOUP** *Made daily with seasonal ingredients* and served with a house made pretzel | 5/9

**MATRIARCH'S CHOWDER** Haddock, shrimp, scallops, potatoes, bacon and local vegetables in a creamy broth, served with a house made pretzel | 8/14

**CAESAR SALAD** Romaine with brioche croutons, bacon, parmesan and a creamy Caesar dressing | 4/11

**GRAFTON GREENS GARDEN SALAD** locally grown greens, seasonal garnishes, feta and a shallot vinaigrette V,  $G \mid 4/10$ 

V - Vegan Option

DF - Dairy Free

G - No gluten added (Recipe does not contain gluten, but our facility does, making trace amounts possible)

#### **APPETIZERS**

**PLOUGHMAN'S LUNCH** In-house prepared spreads, pickled vegetables and fresh in house baked seed bread  $V \mid$  10

Add Artisanal Cheese 3 / Local Selection of Meats 4

**HOUSE MADE PRETZELS** Baked to order with a side of house-made beer mustard and creamy cheese sauce | 9

**POLENTA FRIES** Crispy polenta fries with Jalapeno and cilantro creama and feta  $G \mid 10$ 

**HADDY BITES DE "LUX"** Beer battered haddock bites with a cocktail sauce with our latest beer release, the Luxury | 10

**RIGHTEOUS WINGS** Tossed in our sanctuary hot sauce, porter BBQ Sauce, honey lime or salt and pepper, served with house blue cheese dressing or ranch dipping sauce **G** | 14

\$12 WING NIGHT THURSDAYS 4-CLOSE

#### LUNCH

SIDES: FRIES, CAESAR SALAD, GARDEN SALAD, SOUP. CHOWDER ADD \$4

**FELLOWSHIP BURGER** Local ground beef, jalapeno gouda, red tomato chow, crispy onion, sliced pickles, local greens and a herb mayo served with choice of side | 15

**FISH AND CHIPS** The classic. 1 piece or 2 with hand cut fries and tartar sauce **G, DF** | 14/17

**SOUTHERN CHICKEN SANDWICH** Buttermilk chicken breast, fried and spicy. Served on our brioche bun, topped with slaw, herb mayo and avocado mash, with your choice of side | 15 with or without sauce

**NOVA SCOTIA PO' BOY** Fresh baked hoagie style bun, stuffed with beer battered haddock, crisp bacon, pickle and smothered in remoulade and cocktail sauce | 15

**PULLED MUSHROOM SANDWICH** Lightly smoked shiitake, portabella and cremini mushrooms tossed in a sticky porter BBQ sauce.  $\mathbf{V} \mid 15$ 

**VIETNAMESE BANH MI** Spiced pork shoulder, pickled juilienne vegetables & cilantro aioli on a toasted Ciabatta bun. | 15

### **DESSERTS**

**BLACK FOREST CAKE** Rich chocolate cake topped with sour cherries and Framboise cream center | 9

**BELGIAN CHOCOLATE MOUSSE CUP** *Dark chocolate mousse glazed with ganache G* | 10

**BLUEBERRY GRUNT** Local blueberry base with a light fluffy biscuit, served warm and topped with mascarpone chantilly. | 9

**CARROT CAKE WHOOPIE PIES** Carrot cake cookies with an orange cream cheese icing center served on a drizzle of caramel sauce | 8

**CHOCOLATE CASHEW CHEESECAKE** Pecan and cocoa crust, with a velvety smooth cashew and chocolate "cheesecake" and topped with assorted berries. **V, G, DF** | 10