

BRAZEN HEAD



DAILY FEATURES

BURGER MONDAY 17

Ontario Angus ground chuck, lettuce, tomato, sour pickle, secret sauce, brioche bun, pub fries

TACO TUESDAY 6

CHEF'S CREATION (PER TACO)

FISH & CHIP FRIDAY 18

Mill Street Organic Lager beer batter, tartar sauce, lemon, parsley, maldon salt



(V) (VEG) (VGA)

VEGAN | VEGETARIAN | VEGAN AVAILABLE

(GF) (GFA)

GLUTEN FREE | GLUTEN FREE AVAILABLE

ITEMS AS INDICATED ARE PREPARED WITH GLUTEN-FREE INGREDIENTS HOWEVER WE CANNOT GUARANTEE DISHES ARE 100% FREE OF GLUTEN DUE TO TRACE AMOUNTS CROSSING OVER WITHIN OUR KITCHEN. PLEASE CONSIDER THIS WHEN ORDERING FROM OUR MENU OR LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

165 E. LIBERTY ST. | 416-535-8787
BRAZENHEAD.CA BRAZENHEADTO

BRUNCH

FROM 10:30 TO 3PM ON WEEKENDS

ALL OF OUR BREAKFASTS ARE PREPARED WITH ONTARIO FREE-RUN EGGS.

CLASSIC EGGS BENNY

poached eggs, peameal bacon, english muffin, hollandaise, home fries, house salad

17

SMOKED SALMON EGGS BENNY

poached eggs, smoked salmon, croissant, hollandaise, capers, home fries, house salad

20

KOREAN BREAKFAST HASH

poached eggs, potato, kimchi, sausage, bacon, scallions, Korean BBQ sauce, lemon garlic aioli, house salad

19

AVOCADO TOAST (VEG)

poached eggs, multi-grain bread, hummus, pomegranate, balsamic glaze, crumbled feta, sliced red chillies, house salad

17

BRAZEN BREAKFAST SANDWICH

toasted brioche bun, crispy bacon, avocado, lettuce, tomato, fried egg, home fries & house salad

19

FULL IRISH BREAKFAST

bacon, sausage, toast, two eggs, mushrooms, grilled tomato, baked beans, home fries

19

BLUEBERRY BANANA PANCAKES

compote, fresh berries, honey-yogurt

16

CHICKEN AND BISCUIT

buttermilk fried chicken, fried egg, white gravy, home fries, house salad

20

ADD TO ANY BRUNCH:

four strips of bacon +5 | English Banger sausage +5 | peameal bacon +6 | gravy +3 | toast +2.5 | extra egg +2

BEVERAGES

FRESH BREWED COFFEE

5

HERBAL & SPECIALTY TEAS

5

JUICES

apple / orange / grapefruit / cranberry / pineapple / tomato / Clamato / iced tea

6.25

ONLY UNTIL 3PM

BOTTOMLESS MIMOSAS

32 (PER GUEST)

Sparkling wine served with grapefruit, mango, or orange juice (3oz.)

DOUBLE UP ANY CAESAR +6 (1OZ.)

STRAIGHT UP CAESAR

12

Smirnoff vodka, Tabasco sauce, horseradish, lime juice, Clamato juice, stuffed olives, celery salt rim (1oz.)

DILL-ICIOUS CAESAR

13

Smirnoff vodka, Tabasco sauce, pickle juice, lime juice, Clamato juice, dill pickle slice, dill salt rim (1oz.)

VEGAN CAESAR

13

Smirnoff vodka, Tabasco sauce, lime juice, vegan Clamato juice, cucumber wheel, tomato wedge, dill pickle slice, stuffed olive, Extreme green bean, carrot slice, celery stalk, celery salt rim (1oz.)

ESPRESSO MARTINI

15

Smirnoff vodka, Kahlua, freshly brewed espresso, simple syrup, coffee beans (3oz.)

IRISH COFFEE

13

Bushmills Irish whiskey, cane sugar, coffee, whipping cream (2½oz.)

SMALL PLATES

DAILY SOUP chef's creation	9	BUFFALO POPCORN CAULIFLOWER BITES (V) crispy beer batter, scallions, buffalo sauce, lime	16
MAC & CHEESE STUFFED POTATO SKINS bacon, scallions, three cheese blend, buffalo ranch	14	SPICY EDAMAME (V/GF) steamed and tossed in sesame-soy sauce, chili flakes, maldon salt	10
CALAMARI crispy fried squid, chipotle mayo, radish, chili, scallions, lemon	20	PUB FRIES (VGA/GF) served with malt vinegar aioli	9
GYOZAS 6EA (V) pan fried vegetable potstickers, sesame ponzu sauce, scallions	12	SWEET POTATO FRIES (VGA) served with malt vinegar aioli	11
		TRUFFLE FRIES (VEG/GF) truffle oil, parmesan, parsley served with truffle aioli	13

BOWLS AND SALADS

ADD TO ANY SALAD: salmon +14 | roasted chicken + 8 | falafel +7

MEXICAN CHICKEN BOWL (GF) rice & beans, chipotle chicken, avocado, tomato, pickled onion, jalapeno, lime crema, crisp tortilla, salsa roja, cilantro	23	LIBERTY BOWL (GFA/VGA) couscous, kale, apple, grape tomato, chickpeas, cabbage, goat cheese, almonds, roasted garlic vinaigrette, alfalfa sprouts	18
PUB CAESAR (GFA) romaine, bacon, croutons, parmesan, caesar dressing	16	WATERMELON SALAD (VEG) cucumber, pickled red onion, mint, feta, arugula, balsamic glaze, lemon-oregano dressing	18
TUNA POKE BOWL (GF) ponzu tossed ahi tuna, sushi rice, pickled ginger, avocado, wasabi mayo, carrot, sesame seeds, scallion, jalapeno, cilantro	25		

HANDHELDS

ALL HANDHELDS COME WITH PUB FRIES sub house salad +3 sub caesar +3 sub sweet fries +3 sub poutine +4 sub vegan burger +1		KOREAN FRIED CHICKEN SANDWICH kimchi, sesame seeds, korean bbq sauce, cucumber, scallion, cilantro, brioche bun	21
ADD TO ANY HANDHELDS: sautéed mushrooms / grilled onions / aged cheddar / bacon / guacamole +2.5 each house gravy +3 sub gluten-sensitive bun +2		CRISPY AVOCADO SANDWICH (V) tomato, pickled red onion, cucumber, vegan sweet-chili mayo, alfalfa sprouts, arugula, focaccia	19
 SMASH BURGER two 3 oz ontario chuck patties, american cheese, lettuce, tomato, onion, sour pickle, secret sauce, brioche bun	21	SEARED TUNA SANDWICH seared tuna, lemon-garlic aioli, arugula, avocado, tomato, pickled onion, focaccia	25
BRAZEN BURGER two 3 oz ontario chuck patties, aged cheddar, smoked bacon, lettuce, tomato, onion, sour pickle, secret sauce, brioche bun	24	 YOUR PURCHASE HELPS SUPPORT A GREAT CAUSE: Feed Scarborough! A portion of the net proceeds goes towards feeding members of our community in need. Thank you for joining us in making a difference!	

MODERN PUB PLATES

FISH N' CHIPS Mill Street Organic Lager beer batter, tartar sauce, lemon, parsley, maldon salt	22
--	----

LITTLE SWEETS

MOLTEN CHOCOLATE LAVA CAKE vanilla ice cream, fresh berries	13
CARROT CHEESECAKE caramel sauce, whipped cream, fresh berries	13
STICKY TOFFEE PUDDING dates, caramel	12