

HEAD



BRAZEN

SMALL PLATES

- DAILY SOUP** 9
chefs creation
- MAC & CHEESE STUFFED POTATO SKINS** 14
bacon, scallions, three cheese blend, buffalo ranch
- CALAMARI** 20
crispy fried squid, chipotle mayo, radish, chili, scallions, lemon
- HUMMUS (GFA/VEG)** 17
roasted red pepper hummus, crispy chickpeas, za'atar, pita, mint, pomegranate
- GYOZAS - 6EA (V)** 12
pan fried vegetable potstickers, sesame ponzu sauce, scallions
- BUFFALO CHICKEN DIP** 19
pulled chicken, three cheese blend, scallion, buffalo sauce, pita, tortilla
- SWEET POTATO FRIES (VGA)** 11
served with malt vinegar aioli
- TRUFFLE FRIES (VEG/GF)** 13
truffle oil, parmesan, parsley served with truffle aioli
- PUB FRIES (VGA/GF)** 9
served with malt vinegar aioli
- BRAZEN NACHOS (GF/VEG)** 21
tortilla chips, three cheese blend, salsa roja, jalapeños, queso, pico de gallo, scallion, lime crema
+ 4 pulled chicken +4 guacamole +4 cajun beef
- TOMATO BRUSCHETTA - 4PCS (VEG)** 12
crostini, parmesan, balsamic glaze
- POUTINE** 14
house gravy, cheese curds, scallions

- WINGS** 20
served with crudité and ranch
choice of sauce: buffalo sauce, honey garlic, cajun spice, lemon pepper, bbq
- BUFFALO POPCORN CAULIFLOWER BITES (V)** 16
crispy beer batter, sesame seed, scallion, buffalo sauce, lime
- JERK CHICKEN TACO (GF)** 7
creamy slaw, grilled pineapple, cilantro, pickled onion, lime crema
per taco
- BAJA FISH TACO** 7
lettuce, cilantro, pico de gallo, jalapeno, chipotle mayo
per taco
- SPICY EDAMAME (V/GF)** 10
steamed and tossed in sesame soy sauce, chili flakes, maldon salt

FLATBREADS

- CHICKEN PESTO** 20
chicken, arugula pesto, tomatoes, three cheese blend, chipotle mayo
- GREAT CANADIAN** 21
bbq sauce, bacon, pepperoni, mushroom, red onion, three cheese blend
- TRUFFLE MUSHROOM (VEG)** 21
truffle pesto, mushroom, arugula, parmesan, confit garlic

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 N' CHIP FRIDAY 18

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

(V) (VEG) (VGA) (GF) (GFA)
VEGAN | VEGETARIAN | VEGAN AVAILABLE | 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.

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



SMASH BURGER 21

two 3oz ontario chuck patties,
american cheese, lettuce, tomato,
onion, sour pickle, secret sauce, brioche bun

BRAZEN BURGER 24

two 3oz ontario chuck patties, aged cheddar,
smoked bacon, lettuce,
tomato, onion, sour pickle, secret sauce, brioche bun

SMOKE BURGER 24

two 3oz ontario chuck patties, smoked gouda,
lettuce, tomato, crispy fried onions, bacon, whiskey-
bbq sauce, brioche bun

KOREAN FRIED CHICKEN SANDWICH 21

kimchi, sesame seeds, korean bbq sauce, cucumber,
scallion, cilantro, brioche bun

LAMB KOFTA PITA 21

cucumber, tomato, mint, tzatziki, hummus, red onion

SEARED TUNA SANDWICH 25

seared tuna, lemon-garlic aioli, arugula, avocado, tomato,
pickled onion, focaccia

CRISPY AVOCADO SANDWICH (V) 19

tomato, pickled red onion, cucumber,
vegan sweet-chili mayo, alfalfa sprouts, arugula

ADD TO ANY HANDHELDS: sautéed mushrooms /
grilled onions / aged cheddar / bacon / guacamole +2.5 each |
house gravy +3 | sub gluten-sensitive bun +2



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

CORNED BEEF POT PIE 24

corned beef, potato, carrots, peas, house salad 24

BONELESS SHORT RIB (GFA) 32

mashed potato, seasonal vegetables, Guinness gravy

FISH N' CHIPS 22

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

CORN FLAKE CHICKEN FINGER PLATE 19

crispy fried tenders, fries, creamy slaw, plum sauce

CHICKEN PENNE 23

rosé sauce, roasted chicken, mushroom, spinach,
parmesan

PAN SEARED SALMON 31

potato pancake, blistered tomato, peas,
red onion, whiskey-dijon glaze

LITTLE SWEETS

MOLTEN CHOCOLATE LAVA CAKE 13

vanilla ice cream, fresh berries

CARROT CHEESECAKE 13

caramel sauce, whipped cream, fresh berries

STICKY TOFFEE PUDDING 12

dates, caramel

BOWLS & SALADS

ADD TO ANY SALAD:

salmon +14 | roasted chicken +8 | falafel +7

MEXICAN CHICKEN BOWL (GF) 23

rice & beans, chipotle chicken, avocado, tomato,
pickled onion, jalapeno, lime crema, crisp tortilla,
salsa roja, cilantro

PUB CAESAR (GFA) 16

romaine, bacon, croutons, parmesan, caesar dressing

TUNA POKE BOWL (GF) 25

ponzu tossed ahi tuna, sushi rice, pickled ginger,
avocado, wasabi mayo, carrot, sesame seeds,
scallion, jalapeno, cilantro

LIBERTY BOWL (GFA/VGA) 18

couscous, kale, apple, grape tomato,
chickpeas, cabbage, goat cheese, almonds,
roasted garlic vinaigrette, alfalfa sprouts,
craisins, pumpkin seeds

WATERMELON SALAD (VEG) 18

cucumber, pickled red onion, mint, feta, arugula,
balsamic glaze, lemon-oregano dressing

