

BRAZEN HEAD



SMALL PLATES

BANG BANG VEGAN TOFU (V) creamy sweet chili, chipotle, chives	13
CALAMARI crispy fried squid, chili aioli, radish, chili, scallions, charred lemon	20
HUMMUS & YOGURT PESTO DIP (GFA/VEG) warm pita, crispy chickpea, evoo, honey, pomegranate	17
GYOZAS - 6EA (V) pan fried vegetable potstickers, sesame ponzu sauce, scallions	14
BUFFALO CHICKEN DEVEILED EGGS - 3PCS (GF)	8
SWEET POTATO FRIES (VGA) served with malt vinegar aioli	11
TRUFFLE FRIES (VEG/GF) truffle oil, parmesan, parsley served with truffle aioli	13
PUB FRIES (VGA/GF) served with malt vinegar aioli	9
BRAZEN NACHOS (GF/VEG) tortilla chips, three cheese blend, roasted tomato salsa, jalapeños, queso, pico de gallo, scallion, lime crema + 4 pulled chicken +4 guacamole +4 cajun beef	21
TOMATO BRUSCHETTA - 4PCS (VEG) crostini, grated parmesan, balsamic glaze	12
POUTINE house gravy, cheese curds, scallions	14
WINGS served with crudité and ranch choice of sauce: buffalo sauce, honey garlic, cajun spice, lemon pepper, bbq	20
BUFFALO POPCORN CAULIFLOWER BITES (V) crispy beer batter, sesame seed, scallion, lime, parsley	16
JERK CHICKEN TACO (GF) creamy slaw, grilled pineapple, coriander, pickled onion	7 per taco
BAJA FISH TACO lettuce, cilantro, pico de gallo, jalapeno, chili aioli	7 per taco
SPICY EDAMAME (V/GF) steamed and tossed in sesame soy sauce, chili flakes, maldon salt	10

FLATBREADS

CHICKEN PESTO chicken, arugula pesto, tomatoes, mozzarella, cheddar, chipotle mayo	20
GREAT CANADIAN bbq Sauce, bacon, pepperoni, mushroom, red onion, mozzarella, cheddar	21
TRUFFLE MUSHROOM (VEG) truffle pesto, mushroom, arugula, parmesan, confit garlic	21

(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.

DAILY FEATURES

BURGER MONDAY 19

Ontario Angus ground chuck, lettuce, tomato, dill pickle, Russian dressing, brioche bun, pub fries

TACO TUESDAY 6

CHEF'S CREATION
(PER TACO)

FISH N' CHIP FRIDAY 19

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

HANDHELDS

ALL HANDHELDS COME WITH PUB FRIES

sub greens +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, crispy fried onions, bacon, whiskey-bbq sauce, brioche bun

KOREAN FRIED CHICKEN SANDWICH

21

kimchi, sesame seeds, korean bbq sauce, cucumber, scallion, 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, red onion, cucumber, vegan chili mayo, alfalfa sprouts, focaccia

ADD TO ANY HANDHELDS: sautéed mushrooms / onions / cheese / 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

CHICKEN POT PIE

22

carrots, leek, celery, onions, potato, roast chicken

72 HR SOUS VIDE BONELESS SHORT RIB (GFA)

32

king oyster mushrooms, red wine braised shallot, cauliflower puree, brussels sprouts, peppercorn sauce

FISH N' CHIPS

22

mill street organic lager beer batter, tartar sauce, charred lemon, parsley, maldon salt

CORN FLAKE CHICKEN FINGER PLATE

19

crispy fried tenders, fries, creamy slaw, plum sauce

VEGAN VERMICELLI NOODLES (V/GF)

20

soy mirin dressing, tofu, cabbage, scallion, carrot, corn, mushroom, chili

HERB CRUSTED SALMON (GFA)

30

butternut squash puree, leeks, baby potatoes, creamy mustard sauce, parsley oil

BOWLS & SALADS

ADD TO ANY SALAD:

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

BRAZEN BOWL (VEG/GF)

17

mixed greens, mixed olives, red onion, tomato, cucumber, feta, quinoa, lemon-oregano dressing

PUB CAESAR (GFA)

16

romaine, bacon, croutons, grated parmesan, caesar dressing

COBB SALAD (GF)

18

mixed greens, bacon lardon, tomato, soft boiled egg, blue cheese, avocado, buttermilk-chive 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

organic quinoa, couscous, kale, apple, butternut squash, chickpeas, cabbage, goat cheese, almonds, roasted garlic vinaigrette, alfalfa sprouts, raisins, pumpkin seeds

LITTLE SWEETS

MOLTEN CHOCOLATE LAVA CAKE

13

vanilla ice cream, fresh berries

CARROT CHEESECAKE

13

caramel sauce, whipped cream, fresh berries