

SHAREABLES

SOUP DU JOUR	10
VEGETABLE GYOZA 	12
ponzu, scallions, sesame seeds	
DIP DUO 	17
roasted garlic hummus, crispy chickpeas, olive oil, flatbread, whipped feta, honey, olive oil, pistachio	
TACOS	7
CHIPOTLE CHICKEN 	
pico de gallo, lime crema, lettuce, feta, coriander	
BAJA FISH TACO	
guacamole, lettuce, chili aioli, pico de gallo, coriander	
JACKFRUIT AL PASTOR  	
salsa rojo, guacamole, charred pineapple, coriander	
BUFFALO CAULIFLOWER BITES 	16
panko-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle	
CHICKEN WINGS	19
served with ranch dressing, choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	
MASALA CALAMARI 	18
chickpea and rice flour coating, garam masala, cilantro, spiced lemon aioli	
BUTTERMILK CHICKEN TENDERS	18
choice of sauce: Buffalo, BBQ, honey garlic, cajun, hot honey, spicy caesar	
NACHOS  	20
tortilla chips, 3 cheese blend, jalapeños, pickled onion, queso, tomato salsa, beans, sour cream, pico de gallo, scallions ADD sous vide brisket +6 chipotle chicken +5	
CLASSIC POUTINE	14
ADD sous vide brisket +6 chipotle chicken +5	
SWEET POTATO FRIES 	12
chili aioli	
FRENCH FRIES  	9
SPICY EDAMAME  	10
steamed and tossed in sesame soy sauce, chili flakes, maldon salt	



SALADS & BOWLS

ADD chicken +8 | salmon+12 | falafel(5) +7

SALMON POKE BOWL 	25
sushi rice, cucumbers, carrots, avocado, radish, jalapeño, pickled ginger, wasabi miso mayo, marinated salmon	
FALAFEL HIPPIE BOWL  	20
crunchy kale, shaved brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing	
GREENS  	16
heritage lettuce blend, grapes, candied seeds, tomatoes, goat cheese, chive vinaigrette	
CLASSIC CAESAR	17
fresh grated parmesan, croutons, bacon, house dressing, lemon	
GREEK 	18
marinated feta, kalamata olives, heirloom tomatoes, cucumber, red onion, sumac oregano vinaigrette	

HANDHELDS SERVED WITH FRESH HAND-CUT FRIES

SUB side greens +2.5 | side Caesar +2.5 | sweet potato fries +3 | classic poutine +4 | gluten free bun +2 | bacon +2

 SMASH BURGER	19
2 smash patties, lettuce, tomato, mayo, pickle, brioche bun	
CHEESE BURGER SMASH	22
2 smash patties, American cheese, lettuce, tomato, secret sauce, pickle, brioche bun	
SEARED TUNA SANDWICH	25
arugula, avocado, pickled onion, tomato, lemon garlic aioli, focaccia	
FALAFEL SANDWICH 	20
hummus, tomato, arugula, cucumber, onion, whipped feta, focaccia	
BUTTERMILK FRIED CHICKEN SANDWICH	22
hot honey, tomato, pickled jalapeño, mayo, lettuce, brioche bun	

SIGNATURE PLATES

FISH & CHIPS	23
beer-battered haddock, hand-cut fries, dill tartar sauce	
VEGAN VERMICELLI NOODLES  	19
soy sesame dressing, tofu, cabbage, green onion, carrots, mushrooms, ginger, garlic, red chili pepper	
CHICKEN, KALE & BACON POT PIE	20
bacon, potatoes, carrots, onions, wrapped in homestyle pastry, served with pub greens salad	
PAN SEARED SALMON 	28
6oz Atlantic salmon, corn & chickpea succotash, salsa rojo, lime crema	
72 HR. SOUS VIDE BRISKET	27
bourguignon sauce (mushroom, onion, carrot, thyme, red wine) mash potato, crispy fried onion, parsley	

PIZZA

OUR DOUGH IS POOLISH! POOLISH WAS A TECHNIQUE USED BY POLISH BAKERS IN THE 19TH CENTURY. IT'S A PRE-FERMENTED DOUGH SIMILAR TO SOUR DOUGH AND LENDS ITSELF PERFECTLY TO OUR STYLE OF PIZZA. IT TAKES TIME TO PREPARE BUT WE THINK IT'S WORTH IT.

GLUTEN-FREE CRUST AVAILABLE +2
AWESOMESAUCE FOR DIPPING +2.5

Prepared by mixing equal parts of awesome and amazing ingredients. choose from: lemon dill ranch, garlic parmesan aioli

MARGHERITA 	17
basil, mozzarella, tomato sauce	
PEPPERONI	21
mozzarella, tomato sauce, olive oil	
HOT HONEY	22
pepperoni, jalapeño, mozzarella, tomato sauce	
CHIPOTLE CHICKEN	23
pineapple, peppers, red onion, mozzarella	
BRISKET	23
jalapeño, BBQ sauce, mozzarella, roasted red onion	
GARDEN 	22
feta, red onion, sundried tomato, confit garlic, arugula, olive oil	

DESSERT

TIRAMISU	12
lady fingers, coffee, whipped cream	
WARM CHURRO	11
dulce de leche	
CHOCOLATE CAKE	12
fudge icing, whipped cream	

PLATE OF THE DAY

SMASH BURGER
MONDAY \$17*

TACO TUESDAY \$5.5*
Chef's Creation (per taco)

MARGHERITA PIZZA
WEDNESDAY \$15*

FISH & CHIPS FRIDAY \$18*
beer-battered haddock, hand-cut fries, dill tartar sauce

*with purchase of a beverage

 VEGAN |  VEGETARIAN |  GLUTEN-SENSITIVE

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.



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!