

Executive Chef Dwayne Rutledge

Soups and Salads


Pepperwood Caesar Romaine hearts, anchovy & roast garlic aioli, pancetta crisp, baguette croutons, Grana Padano, fried capers **9.95**

Bistro Greens Assortment of young lettuces, sour cherry vinaigrette, house pickled vegetables, grape tomato, toasted almonds **7.95**

Stained Glass Salad Kosher salt roasted gold and candy stripe beets, port wine and cracked black pepper dressed baby spinach, crumbled Woolwich Ontario goat cheese, peppered almonds **11.95**

Rocket Salad Baby rocket greens, mandarin orange, candied pecans, hardboiled egg, feta cheese and parmesan vinaigrette **10.95**

Gravlax Sweet shaved fennel, baby arugula, mustard and pink peppercorn emulsion, oven dried tomato, fresh dill and gin-cured Fundy salmon gravlax **12.95**

 **Mulligatawny** Curried sweet apple and squash soup flavoured with coconut milk, caramelized onions, basmati rice and chick peas **cup 5.95 bowl 7.95**

Market Soup prepared by our chefs with the finest ingredients **cup 5.95 bowl 7.95**

PEI Mussels (1 ½ lb)

Thai

Red curry, coconut milk, lime juice and tomato

White Wine

Garlic, butter, white wine, shallots and parsley

Venetian

Crushed tomato, fresh basil, shaved fennel, roasted garlic, butter

Marinières

Light cream, white Sambuca, pink peppercorns, chopped tomato, parsley

Citrus

White wine, orange juice, grilled lemon, parsley and light cream

Provençal

Tomatoes, garlic, olive oil, shallots, parsley and white wine

Bistro

Red wine, roasted garlic, butter and caramelized onions

Maison

Pepperwood Cream Ale, roasted garlic, butter, leeks

12.95

“Moules et Frites”

Add a cone of our famous fresh cut Yukon frites and side aioli

14.95

Bistro Fare

Chef's Daily Creation... ask your server for details **P/A**

Chef's Catch of the Day... eclectic seafood or fresh fish preparation... ask your server for details **P/A**

Chicken Cacciatore Grilled citrus marinated boneless half chicken, stewed in saffron tomato sauce with sweet peppers, Chorizo, mushrooms and fingerling potato **23.95**

Reserve Angus New York Striploin

Aged and house cut, with white truffle scented demi glace, onion frites, and your choice of roast garlic mashed potatoes or fresh cut Yukon frites **10 oz. 27.95**

Del Monico & Prawns Charbroiled 12 oz. AAA ribeye steak, sautéed tiger prawns with shallot, garlic and white wine pizzaiola, Yukon Gold mashed potato **36.95**

Steak Frites Canadian Reserve Angus 8 oz. top sirloin with fresh-cut Yukon Gold frites, pickled lemon mayonnaise, pink peppercorn sauce “au poivre” **19.95**

Tournedo Grana Padano crusted filet of Reserve Angus tenderloin, roasted garlic mashed Yukon potato, sautéed savoy spinach, Cabernet syrup **34.95**

Slow Roasted Prime Rib

Carved slow roasted AAA prime rib, garlic mashed Yukon potatoes, asparagus, Yorkshire pudding and pan gravy (while quantities last)

16 oz. 34.95 12 oz. 29.95 8 oz. 21.95

Pepperwood Signature Hamburger

10 oz. Angus chopped steak on a toasted artisan pretzel bun, with Yukon frites and dill pickle...**12.95**

... with aged white cheddar and smoked bacon **add 3.00**

... with Gorgonzola & Portobello mushroom **add 5.00**

... with grilled Canadian Peameal bacon **add 4.00**

Berkshire Pork Double thick house cut Ontario Berkshire pork chop, gorgonzola whipped Yukon Gold potatoes, caramelized apple, shallot and whiskey sauce **19.95**

6-Hour Braised Balsamic Short Ribs

Slow cooked with Pepperwood Monkey Brown Ale and aged balsamic vinegar, Yukon Gold mashed potato, buttered asparagus **22.95**

Fundy Salmon

Crispy skin roasted Bay-of-Fundy salmon, sweet potato salad, smoked bacon, sweet peppers, virgin olive oil, buttered asparagus and charred lemon **22.95**

Appetizers

Crispy Calamari Fried squid served with pickled lemon mayonnaise **10.95**

Spinach and Cheese Fondue Cream cheese, Gorgonzola, red onion and baby spinach baked in a warm sourdough rye bread boule **12.95**

Pepperwood Poutine Yukon frites, shredded prime rib, ale and mustard gravy, scallions, mozzarella cheese **10.95**

Charcuterie Platter of assorted cured and brined meats, vegetables and cheeses, with warm artisan baguette and roasted garlic hummus **18.95**

TNT Shrimp Dusted and quick fried shrimp dressed in a sweet and spicy sauce over bitter organic greens and scallions **12.95**

Tuscan Bruschetta Plum tomatoes, red onion, basil and olive oil, ciabatta baguette, aged balsamic vinegar, shaved Reggiano cheese **9.95**

Brewpub Wings Jumbo dry Cajun dusted roaster wings, house cut heirloom crudités, Chef's gorgonzola dressing **14.95**

Quesadilla Pan blackened chicken, spicy guacamole, tomatoes, charred onion and mozzarella, chive sour cream **12.95**

Mushroom Toast Pan roasted cremini and shiitake mushrooms, crisp rustic toast, mornay, creamed leeks and cambozola, virgin olive oil drizzle **13.95**


Pizza

Margherita Housemade tomato sauce, ricotta cheese, house-cured oven dried tomato, pesto drizzle **13.95**

Focaccia House-cured salmon, fresh dill, garlic aioli, sliced caperberry, fingerling potato and pickled onion **17.95**

Starburst Asparagus, sweet charred bell pepper and caramelized onion, Woolwich goat cheese, basil pesto **15.95**

Puglian House made Bolognese, roasted mushrooms, charred peppers, bocconcini, fresh basil **17.95**

 **Curried Chicken** Red curry sauce, mashed chick peas, scallions, sweet potato, mozzarella, cilantro **16.95**

Pepperwood Specialties

Pappardelle Bolognese

Roasted mushroom medley, ground veal, beef and tomato ragoût, baby spinach, shaved parmesan Reggiano **18.95**

Shellfish Linguini

Baby white clams, PEI mussels, tiger prawns, saffron infused tomato and sweet pepper brodo **19.95**

Pepperwood Thai Chicken and Shrimp

Spicy red curry, cilantro, chicken breast, shrimp, peppers, carrots, scallions, garlic, crushed chilies, toasted peanuts, chopped egg and coconut milk, rice tagliatelle noodles **19.95**

Stroganoff Tender prime beef, oven dried tomato and roasted mushrooms tossed with broad egg noodles, spinach, Cabernet spiked porcini broth, chive sour cream **18.95**

Mezza Luna

Artisanal four cheese stuffed agnolotti, pancetta and baby spinach cream sauce, sautéed sweet bell pepper **18.95**

Gnocchi Baby spinach, roasted mushroom medley, oven dried tomatoes, light porcini cream, Woolwich chèvrai, potato dumplings **16.95**

Brewhouse Curry

Roasted vegetables and chicken stewed in a sweet and spicy mango curry sauce over green tea scented basmati rice, chiffonade of scallion and black sesame seeds **17.95**

Pepperwood Cod and Chips

Cod fillet coated in our signature Pepperwood cream ale batter, Kosher salt frites, pickled lemon mayonnaise **14.95**

Brasserie Meatloaf

Chef's housemade bacon wrapped veal, pork and beef meatloaf, mushroom pan gravy and onion frites **18.95**