

Executive Chef Dwayne Rutledge

Soups and Salads


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

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

Stained Glass Beet 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

 **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

 - denotes hot and spicy

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, 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**

Bistro Fare

Soup & Salad A cup of our house made soup with an assortment of baby lettuces dressed in sour cherry vinaigrette, pickled vegetables and toasted almonds **8.95**

Pizza & Salad Half of any pizza with your choice of side Bistro Greens or Pepperwood Caesar **11.95**

Pepperwood Signature Hamburger
10 oz. Certified Angus chopped steak on a toasted bun, with Yukon frites and dill pickle...**12.95**

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

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

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

Prime Rib Dip Shaved AAA Prime rib au jus smothered with caramelized onions on toasted ciabatta baguette, with fresh cut frites and kosher pickle **14.95**

Turkey Club Sandwich Slow baked turkey breast carved on grilled ciabatta with cranberry mayonnaise, smoked bacon, crisp lettuce and fresh tomato, with frites and Kosher pickle **12.95**

Shrimp Soft Taco Spicy guacamole, tender baby lettuces, quick fried baby shrimp, mozzarella and marinated tomato with sweet chili aioli, in a grilled flour tortilla **14.95**

Croque Monsieur Crispy baked ciabatta, shaved smoked ham, creamy Mornay and emmenthal cheese gratinée with frites and Kosher pickle **11.95**

Fundy Salmon Crispy skin Salmon fillet with an assortment of baby lettuces and grape tomato dressed in our sour cherry vinaigrette **16.95**

Blackened Chicken Caesar Cajun bronzed breast of chicken carved over our famous Pepperwood Caesar **14.95**

C.B.L.T. Grilled Canadian bacon, crisp lettuce and hothouse tomato on a grilled rustic Kaiser, pickled lemon mayonnaise, fresh cut frites **11.95** Add Cambozola **3.00**

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


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**

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**

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**

 **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**

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**