

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 sweet and bitter lettuces, sour cherry vinaigrette, grape tomato, toasted almond slivers **7.95**

Gold Beet, Blueberry and Spinach Oven roasted organic gold beets, quick-fried Panko crusted goat cheese fritter, port wine and cracked black pepper dressing, fresh blueberries **12.95**

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

Roasted Shrimp Heirloom tomato, baby wild arugula, 'Latte di Bufala' mozzarella, Reggiano vinaigrette, aged balsamic vinegar **12.95**

Pepperwood "Minestra" Hearty soup with smoked Berkshire pork hock, white beans, pasta, spinach and meatballs, chicken and parmesan broth **cup 5.95 bowl 7.95**

Market Soup prepared by our chefs with the finest ingredients **6.95**

Brunch

Benedictines

Poached eggs on toasted English muffins with classic Hollandaise sauce and house cut Yukon fries **12.95**

Your choice of:

Royale with in-house cured salmon gravlax

Classic with smoked ham

Florentine with baby spinach

Omelettes

Made to order with 3 eggs and side Bistro greens **11.95**

Your choice of:

Farmer's... Chorizo sausage, sweet peppers and goat's cheese

Greek... Kalamata olives, plum tomato and Canadian Feta cheese

Bistro... fresh asparagus and Swiss cheese

Funghi... 3 mushroom medley, gorgonzola cheese

Jardinière... julienne vegetables, white cheddar

Bistro French Toast

with Canadian maple syrup, berry compote and whipped cream **9.95**

Appetizers

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

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

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

Pepperwood Poutine Yukon frites, shredded prime rib, ale and mustard gravy, scallions, mozzarella cheese **10.95** **Add Quebec Foie Gras 10.00**

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

Grilled Scallops Trio of Fundy scallops over homemade macaroni and Canadian cheddar gratinée, white truffle oil **13.95**

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

Quesadilla Pan blackened chicken, spicy guacamole, charred onion, mozzarella, chive sour cream **13.95**

Bistro Fare

Soup & Salad A cup of our house made soup with an assortment of baby lettuces dressed in sour cherry vinaigrette 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 2.00**

... Gorgonzola & Portobello mushroom **add 4.00**

... pan seared Quebec foie gras **add 10.00**

Pepperwood Prime Rib Dip Shaved roasted prime rib, caramelized onions and melted Swiss cheese on toasted ciabatta baguette, with frites and kosher pickle **13.95**

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**

Brewhouse Wrap Charred sweet peppers, pickled onion, grilled chicken, baby arugula and chipotle aioli wrapped in a baked parmesan crusted tortilla, with fresh cut Yukon frites and Kosher pickle **11.95**

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

Brasserie Chicken Sandwich Blackened chicken breast smothered in sautéed bell peppers, caramelized onions and aged white cheddar, pickled lemon mayonnaise on grilled ciabatta, with frites and Kosher pickle **13.95**

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**

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, roasted roma tomatoes, fresh basil and baby mozzarella cheese **13.95**

Firenze... oven dried tomato, ricotta cheese, fingerling potato and watercress with roasted garlic aioli **16.95**

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

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

Tuscan Blackened chicken, tomato olive and chili salsa, artichoke hearts, Reggiano cheese, mozzarella **16.95**

Pepperwood Specialties

Pappardelle Bolognese

Roasted mushroom medley, ground veal, beef and tomato ragoût, baby spinach, shaved parmesan Reggiano **17.95**

Shellfish Linguini

Baby white clams, PEI mussels, tiger prawns, saffron infused tomato pepper brood and fine herbs **19.95**

Pepperwood Pad Thai

Spicy red curry, cilantro, grilled chicken breast, peppers, carrots, scallions, garlic, crushed chilies, toasted almonds, chopped egg and coconut milk, Asian glass noodles **18.95**

Mezza Luna

Artisanal four cheese stuffed agnolotti, pancetta and baby spinach cream sauce, sautéed sweet bell pepper **17.95**

Sausage Penne

Artisan chorizo, artichokes, roast peppers, cracked olives, spicy tomato sauce and shaved Asiago cheese **14.95**

Steak Frites 8 oz Reserve Angus top sirloin with fresh-cut Yukon Gold frites, pickled lemon mayonnaise, red wine gorgonzola glace de veau **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 **16.95**