

Copper Kettle PUB

Soups & Salads

French Onion Soup	Traditional style with caramelized Vidalia onions and melted Swiss Gruyère cheese	9
Hearts of Romaine & Arugula	Roasted garlic dressing, parmesan, croutons, crispy bacon and salty fresh white anchovy	11
Mixed Greens	Cucumber, peppers, red onion and pommery mustard, shallot vinaigrette with toasted oats	8
Quinoa Salad	White quinoa, red onion, peppers, house dressing & balsamic reduction on arugula with grape tomatoes, goat's cheese	16
Caprese Salad	vine-ripened tomatoes, buffalo mozzarella, basil, olive oil, balsamic reduction & salt and pepper	17
Soup of the Day	Chef's daily creation	priced daily

Mains

Steak & Mushroom Guinness Pie	Braised beef with carrots, mushrooms, celery & onion on a bed of spinach & double smoked bacon	17
Pan Seared Maple Trout	Grilled fresh rainbow trout with grilled zucchini & asparagus on a bed of jasmine rice	19
Bangers & Mash	Three tender pork sausages on roasted garlic mash & baked beans	16
Southern Fried Chicken	Buttermilk chicken supreme on a bed of garlic mash, grilled vegetables & demi-glaze	21
Shepherd's Pie	Lamb, peas, caramelized red onions and rosemary topped with garlic mash	18
Elora IPA Battered Fish & Chips	Battered wild-caught Atlantic Cod served with house made tartar sauce & house cut fries	17
Pesto Chicken Penne	Pasta in a rich pesto creme sauce, sun-dried tomatoes, pine nuts and grilled chicken	19
Chicken Curry	Grilled chicken with chickpeas & potatoes on a bed of jasmine rice & pappadum	16
Black Bean & Chickpea Burger	Open-faced, grilled tomatoes, avocado salsa, lettuce, grilled vegetables & goat cheese	15
Blackened Salmon	Atlantic salmon on a bed of jasmine rice with mango salsa, grilled asparagus & zucchini	21

Add to Main

Assorted Mushrooms	5
Chicken	5
Bacon strip or back	3
Mixed greens salad	4
Salmon filet	12
Freshly cut house fries	4
Hearts of romaine & arugula salad	5
Bowl of bread slices	3
House made sauce	1