

STARTERS

CHEESY DIP & CHIPS bistro made herb and garlic cheese dip, served with Hardbite potato chips	8 ¹ / ₂
HOUSE HUMMUS garlicky chickpea purée with paprika, parsley and olive oil, served with warm flatbread	9 ¹ / ₂
PIEROGI & SAUSAGE bite-size potato cheddar pierogi and smoked sausage sautéed in grainy mustard brown butter, finished with sour cream drizzle	11 ³ / ₄
F.A.B. SALAD mixed greens, Feta, apple, bacon, roasted radish, red onion, with warm bacon thyme vinaigrette <small>PULLED CHICKEN + 5 • TEA SMOKED SALMON + 7</small>	13 ¹ / ₄
HONEY HARISSA WINGS oven baked chicken wings tossed with spicy honey Harissa sauce	13 ³ / ₄
BRIE FONDUE melted Brie, roast garlic, white wine and honey, served with apple, grapes and crusty bread	13 ³ / ₄
GARLIC SHRIMP wild caught shrimp baked in lemony, garlic herb butter, served with toasted Ciabatta	14 ³ / ₄
BABY BACK RIBS baked baby back ribs tossed with Burgoo's own bistro made BBQ sauce	15 ¹ / ₄

SOUPS + SALAD

served with a biscuit and side caesar or bistro salad

MUSHROOM MEDLEY roasted wild forest mushrooms, light mushroom cream broth, truffle oil, with chopped parsley	17 ¹ / ₂
STRAIGHT UP TOMATO vine ripened tomato, red wine, garlic, drizzled with extra virgin olive oil	17 ¹ / ₂
SUNSET CORN AND CHICKEN free run chicken, corn, light cream, Chipotle, cumin, crema fresca & cilantro	17 ¹ / ₂
CRAB BISQUE smooth crab, red pepper cream & fennel scented bisque, served with fresh cut lemon	17 ¹ / ₂
FEATURE SOUP Please ask us for the tasty details	17 ¹ / ₂

DESSERTS

CHOCOLATE MOUSSE light and fluffy, finished with whipped cream	7
CHERRY CHEESECAKE sour cherry compote and light cheesecake mousse, topped with graham cracker crumbs	7
CHOCOLATE BANANA BREAD PUDDING* fluffy banana bread baked with dark chocolate in creamy custard, vanilla bean ice cream	7 ¹ / ₂
CHOCOLATE CHILI FONDUE & CHURROS warm dark chocolate fondue with cinnamon dusted churros	12 ¹ / ₂

COMFORT FOOD

DECADENT FRENCH ONION* deeply roasted onions, rich beef broth, country croutons, Gruyere, Emmenthal & Mozzarella	13 ¹ / ₄
MACARONI & CHEESE a bistro favourite, loaded with aged white Cheddar, baked golden brown <small>TOMATO + 2 • PERSILLADE + 1 • BACON + 3</small>	15 ¹ / ₂
RATATOUILLE PROVENÇALE roasted vegetables, chickpeas, tomato, garlic, Chèvre, breadcrumbs, extra virgin olive oil	17 ¹ / ₄
KENTUCKY BURGOO slow cooked beef, pork and lamb with lima beans, corn, molasses, tomato and okra	18
CHICKEN POT PIE free run chicken, wild mushrooms, peas, Dijon cream, beneath a rosemary puff pastry crust	19
BEEF BOURGUIGNON traditionally prepared with red wine braised beef, caramelized pearl onions, carrots, mushrooms	19 ¹ / ₂

SANDWICHES + SALAD

served with side caesar or bistro salad

EGGPLANT CAPRESE roasted eggplant, red pepper, black olive tapenade, pesto, Fior di Latte, balsamic, fresh basil, Ciabatta	18
EL CUBANO braised pulled pork, spicy Capicollo, mixed cheese, grainy mustard & garlic pickle relish, Ciabatta	18
TASTY CHICKEN baked pulled chicken, bacon, onion jam, Brie, house mayonnaise, apple, toasted Ciabatta	18
DOS DIABLOS melted white Cheddar, chunks of spicy Chorizo, red onion & roasted pepper, baguette	18
GOOEY CHEESE GRILLERS Mozzarella, Gruyere, Emmenthal & white Cheddar, baguette <small>TOMATO + 2 • BACON + 3</small>	18
AFTER SCHOOL SPECIAL any Soup and Sandwich of your choice	19 ¹ / ₂

SIDES

MASHED YUKON GOLDS with cream and butter	5 ³ / ₄
BUTTERMILK AND AGED CHEDDAR BISCUITS	7
PETIT RATATOUILLE	9 ¹ / ₄
MINI MAC & CHEESE	9
BABY BURGOO	9 ¹ / ₂

EVERYDAY BRUNCH

served daily from 11am to 3pm

BREAKFAST SAMMY w/ side Caesar or Bistro salad smoked sausage, soft scramble, Cheddar, potato chip crumble & HP mayo, Ciabatta	18
EGGS RATATOUILLE Ratatouille, scrambled eggs, finished with Chèvre, persillade & extra virgin olive oil, served with toasts	18
BURGOO & EGGS Kentucky Burgoo, scrambled eggs, finished with melted Cheddar & Mozzarella, and a biscuit	18 ¹ / ₂

*not available for take out

TAX NOT INCLUDED