

F O G G Y D E W
— I R I S H P U B —

FOGGYDEW.CA

BAR BITES

DIRTY CHIPS 5

lattice cut chips | crumbled
bacon & blue | blue cheese dressing

TATER TOTS 5

served with garlic Tabasco

SPICY EDAMAME 5

skillet seared | soy & sambal glaze |
sesame seeds | cilantro | sea salt

SOCIAL BITES

TOMATO SOUP 8

salted pretzel

CHEF'S DAILY SOUP 6

CALAMARI 12.5

made-in-Pub dusting | charred lemon | chipotle dip

SMASHED

AVOCADO ON TOAST 13

smashed avocado | cherry tomatoes | pickled
beets | ricotta cheese | pomegranate seeds |
toasted multigrain (2 pieces)

ROASTED CARROT

AND HARISSA HUMMUS 12

pomegranate seeds | pine nuts | grilled bread |
crudité | harissa spice

CORNED BEEF SLIDERS 12.5

sauerkraut | honey mustard | Swiss cheese |
pickle spear

WINGS...CLUCKIN' RIGHT! 14

CHOOSE A SAUCE:

Guinness® BBQ | honey garlic |
medium | hot | suicide | dry spice | hot n' honey

YUKON GOLD FRIES 5.5

smoked ketchup | Guinness® mayo

SWEET POTATO FRIES 7.5

roasted marshmallow dip | chipotle aioli

NACHOS • NACHOS • NACHOS 16

loaded with cheese | jalapeños | peppers |
green onions | black olives | black beans |
sour cream | pico de gallo | smashed avocado

ADD

MILL STREET ORGANIC BRINED CHICKEN 5

GUINNESS® PULLED PORK 5

TEXAS CHILI 5

CLASSIC POUTINE 8

hand-cut fries | Québec cheese curds |
beef gravy | green onions

ADD

PULLED PORK WITH SLAW 5

CORNED BEEF WITH PICKLES
AND HONEY MUSTARD 4

TEXAS CHILI WITH CRISPY FRIED ONIONS 4

DUBLINER CHEDDAR

AND BRUSSELS DIP 13

roasted Brussels sprouts | four-cheeses |
crispy corn tortilla chips

FISH TACO TWO FOR 10

panko breaded | chipotle aioli | chimichurri slaw |
smashed avocado | flour tortilla | sriracha drizzle
ADDITIONAL TACO +5

MARKET PLACE SALADS

PEPPERY PUB 11.5

pickled beets | roasted edamame |
goat cheese | watercress | arugula |
balsamic vinaigrette

PEAR AND SPINACH 14

spinach | tomato | cucumber | pomegranate
seeds | goat cheese | poppy seed dressing

CAESAR 12

romaine | bacon | croutons | creamy
Caesar dressing

CHOPPED COBB 14.5

blue cheese | bacon | avocado | egg |
tortilla strips | tangy dressing

SUPER FOOD 15

kale | quinoa | dried cranberries |
sunflower seeds | pomegranate
seeds | green curry dressing

ADD

MILL ST. ORGANIC BRINED CHICKEN BREAST 5 | CAJUN GRILLED CHICKEN BREAST 5 |
GRILLED SHRIMP 5 | GRILLED SALMON 7 | BISTRO FILET STEAK 9 | CALAMARI 5

LIGHT LUNCH MENU

AVAILABLE MON-FRI 11AM - 3PM

HALF TRIPLE

DECKER CLUB HOUSE 10

soup or Peppery Pub Salad

IRISH FRY 10

two eggs | Farmer's sausage | bacon |
home fries | toast

STRAIGHT UP BURGER 8

Ontario-raised beef burger | mayo |
lettuce | tomato | pickle

ADD FRIES OR PEPPERY PUB SALAD +3

SOUP & SALAD 10

Peppery Pub Salad or Caesar

SUPERFOOD

SALAD 10

kale | quinoa | dried cranberries |
sunflower seeds | pomegranate
seeds | green curry dressing

WE USE 100% FRESH, NEVER FROZEN ONTARIO BEEF,
HAND-FORM OUR PATTIES AND COOK TO ORDER.

SERVED WITH
FRESH, HAND-CUT
FRIES

FRESH, NEVER FROZEN BURGERS

SERVED-UP ON A TOASTED FRED'S BREAD SESAME SEED BUN
WITH FRESH, HAND-CUT FRIES.

SUB

SIDE PEPPERY PUB SALAD, CAESAR SALAD,
SWEET POTATO FRIES, TATER TOTS, OR CUP OF SOUP 2

STRAIGHT UP 12.5

Ontario-raised beef burger | mayo |
lettuce | tomato | pickle

THE HIGH BROW 18

Ontario-raised beef burger | truffle
mushroom duxelle | smoked bacon |
sundried tomato confit |
Swiss cheese | mayo

MAC ATTACK 16

Ontario-raised beef burger | red ale
three-cheese mac n' cheese |
sriracha ketchup | smoked bacon

VEG HEAD 14.5

black bean patty | Swiss cheese |
guacamole | arugula | cucumber |
tomato | chipotle mayo

ADD

CHEDDAR, SWISS, BLUE, OR GOAT
CHEESE | SAUTÉED ONIONS |
BACON STRIPS | PEAMEAL BACON |
SAUTÉED MUSHROOMS |
SMASHED AVOCADO 2

HAND-CRAFTED SANDWICHES

SERVED WITH FRESH, HAND-CUT FRIES.

SUB

SIDE PEPPERY PUB SALAD, CAESAR SALAD,
SWEET POTATO FRIES, TATER TOTS, OR CUP OF SOUP 2

TRIPLE DECKER CLUB HOUSE 15.5

smoked chicken breast | ham | bacon |
Cheddar | lettuce | tomato | chipotle
mayo | white or brown toast

REUBEN SANDWICH 16

corned beef | Swiss cheese | sauerkraut |
Russian dressing | grilled marble rye

GUINNESS® BRAISED PULLED PORK 15.5

Guinness® BBQ sauce | apple slaw |
crispy fried onions | onion bun

CLASSIC BEEF DIP 16

slow roasted beef | horseradish
aioli | crispy onions | served au jus

CRUNCH FRIED CHICKEN 16

eleven-herbs & spices | sweet &
spicy pickle slaw | chipotle mayo |
sesame seed butter bun

SERVED WITH
FRESH, HAND-CUT
FRIES

PUB PLATES

MADE-IN-PUB CHICKEN POT PIE 15.5

Mill St. Organic brined chicken | kale | bacon |
Peppery Pub Salad

COTTAGE PIE 15

slow-braised Guinness®, Ontario beef | Cheddar
mashed potatoes | Peppery Pub Salad

ROGAN JOSH 15

sautéed chicken | medium spiced Kashmir style
curry | rice | crispy pappadum

1LB GUINNESS® RIBS 19.5

fresh, hand-cut fries | Brussels sprout slaw |
Guinness® BBQ sauce

ATLANTIC SALMON 22

warm farro salad | braised beets | arugula | grape
tomatoes | avocado salsa | cilantro vinaigrette

STEAK FRITES 20

8 oz. bistro filet | hand-cut fries | sautéed
mushrooms | peppercorn sauce

CHICKEN CURRY BOXTY 15

chickpeas | cauliflower | mango chutney |
cilantro lime yogurt drizzle | peppery pub salad

FOGGY'S BOWTIE PASTA 13

sautéed mushrooms | sundried tomato | marinara |
fresh chopped basil | shaved Parmesan

ADD

MILL ST. ORGANIC BRINED CHICKEN BREAST 5

CAJUN GRILLED CHICKEN BREAST 5

GRILLED SHRIMP 5

GRILLED SALMON 7

FISH N' CHIPS

made-in-pub Kilkenny beer batter, fresh-cut fries
HADDOCK 16 OR HALIBUT 21

ADD EXTRA HADDOCK 9 | HALIBUT 15

DAILY COOK'S PLATE

WE'RE SWITCHING IT UP
EVERY DAY OF THE WEEK!

MONDAY

OUR STRAIGHT UP BURGER \$ 5

ADD fries or Peppery Pub Salad +3

TUESDAY

MAC N' CHEESE

Chefs choice

WEDNESDAY

FRIED CHICKEN

butter milk marinated |
macaroni salad | slaw |
bread and butter pickles 19

THURSDAY

FRESH, MADE-IN-PUB PIE

with Peppery Pub Salad

FRIDAY

FISH N' CHIPS

made-in-pub beer battered 13

SATURDAY

BUTCHER'S BLOCK

a carnivore's delight

SUNDAY

TRADITIONAL PRIME RIB ROAST DINNER

with all the fixins' 24

POURING GREAT BEERS

TAKE-OFF THURSDAY FLIGHTS

FLIGHT OF

5^{5 oz.}
GLASSES

\$15

THE DAILY SHOT \$3.50 ● (1 oz.)

ALL DAY EVERY DAY

JACK DANIEL'S TENNESSEE WHISKEY
JACK DANIEL'S TENNESSEE HONEY
BLACK BOTTLE BLENDED WHISKY
EL JIMADOR TEQUILA REPOSADO

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS
10:30AM – 3PM

—\$4—

BUILD YOUR OWN
CAESAR BAR

11AM – 3PM

FOGGY DEW
—IRISH PUB—

FOGGYDEW.CA