

POOR HOUSE

Pub and Kitchen

BRUNCH

FROM 10:30AM – 3PM
WEEKENDS & HOLIDAYS

WEEKEND BREAKFAST \$12

Two eggs, sausage, bacon, hash browns,
multi-grain toast.

HANGOVER SANDWICH \$16

Sunny-side egg, smashed avocado, white cheddar,
crisp bacon, truffle aioli, toasted brioche bun,
garlic seasoned tater tots.

BANANA FRENCH TOAST \$13

Salted caramel, fresh banana, challah,
Ontario maple syrup.

CHICKEN & WAFFLE \$18

Our famous crunchy fried chicken, waffles,
Ontario maple syrup.

SMASHED AVOCADO TOAST \$14

Sunny-side eggs, toasted baguette, charred
corn & black bean salsa, cotija cheese,
creamy garlic aioli, garlic seasoned tater tots.

SIDES:

BACON STRIPS +\$3 | FARMER'S SAUSAGE +\$4 |
GRAVY +\$3 | PEAMEAL BACON +\$3 | TOAST +\$2.5

GRUMPY BRUNCH
10:30-12 PM ALL BRUNCH ITEMS \$10

only until 3pm

MIMOSAS FOR THE TABLE \$30

Bottle of sparkling wine, grapefruit or orange juice.

MIMOSAS FOR ONE \$6

Sparkling wine, grapefruit or orange juice. (3 oz.)

CAESAR \$5

Smirnoff vodka, Mott's Clamato, horseradish,
traditional spices, fresh lemon. (2 oz.)

To START

SAMOSA \$12 🍷

Plant protein soya crumble, potato, Indian spice,
curried ketchup, mango chutney.

FISH TACO \$18

Old Bay seasoned grilled haddock, pineapple,
halloumi, cabbage, Buffalo hot sauce, coriander,
pickled onions, sriracha mayo, fries.

P&K POUTINE \$11

Pork gravy, veal jus, spring onion, cheese curds.
ADD: EXTRA CHEESE CURDS +\$3
PULLED PORK +\$5.5

BUFFALO CAULIFLOWER BITES \$13 🍷

Pretzel-crusting, tossed in Frank's Hot Sauce®,
dill ranch drizzle.

CLASSIC WINGS \$16

Dusted, carrots, dill ranch.

CHOICE OF SAUCE:

Honey Garlic | Mild | Korean BBQ | Buffalo

FRESH HANDCUT FRIES \$7 🍷

ADD: PARMESAN CHEESE AND TRUFFLE OIL +\$2

MASALA CALAMARI \$15 🍷

Chickpea & rice flour coating, crisp slaw,
garam masala, cilantro, spiced lemon aioli drizzle,
spicy mango dip.

SWEET POTATO FRIES \$8 🍷

With chipotle aioli.

NACHOS \$12 🍷 🍷

Mixed cheese, jalapeños, bell peppers,
green onions, black olives, black beans,
sour cream, pico de gallo, smashed avocado.

ADD: CHICKEN +\$6 | PULLED PORK +\$5.5

Green GOODNESS

ADD:

CHICKEN+\$6 | SALMON+\$8.5 | FALAFEL(5)+\$5

FALAFEL HIPPIE BOWL \$17

Crunchy kale, shaved Brussels sprouts, carrots, red cabbage, crisp cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing.

CHICKEN SOUVLAKI HALLOUMI BOWL \$19

Grape tomatoes, cucumber, black olives, red onions, iceberg lettuce, farro, lemon vinaigrette, tzatziki.

PEPPERY PUB \$14

Greens, pickled beets, roasted edamame, goat cheese, cucumber, grape tomatoes, balsamic vinaigrette.

CLASSIC CAESAR \$14

Parmesan, croutons, bacon, charred lemon.

CRISPY CHICKEN COBB SALAD \$19

Greens, crispy fried chicken, marinated tomatoes, cucumber, avocado, blue cheese, bacon, egg, shallot vinaigrette.

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Signature **PLATE**

FISH N' CHIPS \$18.5

Lager beer-battered haddock, made-in-pub tartar sauce, fresh hand-cut fries.

Flat-Top BURGERS & SANDWICHES

FRESH ONTARIO CHUCK, HAND-FORMED AND COOKED TO ORDER ON THE FLAT-TOP. FRED'S BREAD BUN WITH FRESH HAND-CUT FRIES.

SUB: SIDE PEPPERY PUB, CAESAR SALAD, SWEET POTATO FRIES +\$3 | CLASSIC POUTINE +\$4

STRAIGHT UP \$16

Ontario Angus ground chuck, lettuce, tomato, bread n' butter pickles, Russian dressing, brioche.

CRUNCHY CHICKEN \$18.5

Buttermilk and pickle juice brined chicken thigh, coleslaw, bread n' butter pickles, chipotle mayo.

BLACKENED FISH SANDWICH \$18

Pan-seared blackened haddock loin, tartar sauce, sambal cucumber, brioche.

LIGHTLIFE™ BURGER \$18

Smashed avocado, sundried tomato vegan mayo, vegan cheese, lettuce, tomato, gluten-free bun.

PK EXPERIENCE \$22

Elk patty, shaved roast beef, cheddar cheese, ketchup, mustard, horseradish mayo, brioche.

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Kids **MENU**

ALL SERVED WITH JUICE OR POP AND POPSICLE FOR DESSERT

KIDS BURGER \$13

Cheddar cheese, brioche, fresh hand-cut fries.

KIDS FINGERS & FRIES \$13

Three plump chicken fingers, fresh hand-cut fries & plum sauce.

 VEGAN |  VEGETARIAN |  GLUTEN SENSITIVE

Items as indicated are prepared with gluten-free ingredients however we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering from our menu or let us know if you have a food allergy or sensitivity.