

Jim BOROUGH bar · grill

starters

- Cheese Bread (v) – roasted garlic butter, parmesan, marinara 7
Warm Pretzels (v) – rock salt, pickled jalapeno, beer cheese, spicy mustard 14
Fried Brussels Sprouts (vg) – maple glaze, chili pepper, spiced almonds 15
Whipped Feta (v) – olive tapenade, confit tomatoes, grilled sourdough 17
Baked Brie (v) – spiced peach compote, candied walnuts, crostinis 23
Calamari (gf) – pickled chilis, sweet bell peppers, red onions, tzatziki 19
Charcuterie Board – cured meats, artisan cheeses, pickles, preserves, crostinis 28

soup/salads

- Smoked Potato Chowder – corn, crispy 'nduja, fresh dill oil 6 / 9
Mixed Greens (vg) – shaved fennel, almond praline, balsamic vinaigrette 13
Caesar – chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing 17
Roasted Beets (v) – toasted buckwheat, goat cheese, roasted shallot vinaigrette 15
Belgium Endive – crispy 'nduja, candied walnuts, burnt orange vinaigrette 16
Cobb – tomatoes, pickled onions, bacon, soft egg, blue cheese, green goddess dressing 19
Enhancements – rotisserie chicken 7 | (3) sautéed prawns 9 | (3) seared scallops 15
6oz flatiron steak 15 | 5oz roasted salmon 17

sandwiches

- all sandwiches come with house cut fries or substitute side salad or soup +2
Eggplant Parmesan (v) – fiore di latte, roasted tomato sauce, arugula, focaccia 21
Rotisserie Chicken Club – bacon, lettuce, tomato, cheddar, aioli, milk bread loaf 22
Cubano – smoked pork belly, salami, pepperoncini, mustard, garlic aioli, ciabatta 19
Beef Burger – classic garnishes, american cheese, Borough sauce, sesame milk bun 23
Philly Cheese Steak – shaved prime rib, sautéed onions, bell peppers, beer cheese, ciabatta 26

pizzas

- Margherita (v) – tomato sauce, gem tomatoes, basil, mozzarella 21
Mushroom (v) – parmesan cream, arugula, goat cheese 24
Little Odessa – sour cream, roasted potatoes, caramelized onions, smoked bacon, mozzarella 22
Pepperoni – tomato sauce, smoked chili honey, mozzarella 23
BBQ Chicken – bbq sauce, rotisserie chicken, grilled scallions, smoked cheddar 24
Crust Crushers – chili aioli, Borough's ranch, lemon parmesan aioli 3

pastas

- Ricotta Gnocchi (v) – roasted mushrooms, goat cheese, parmesan cream, crispy onions 27
Rigatoni (v) – parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs 15 / 22
Spaghettini – veal & pancetta bolognese, grana padano, basil 19 / 26
Fettucine – smoked pork belly, egg yolk, parmesan, green peas, cracked pepper 18 / 25

mains

- Charred Cauliflower (vg) – red lentil purée, fried squash, sunflower seed chermoula, crispy chickpeas 25
Mushroom Risotto (v) – arugula, fried maitake mushrooms, truffle oil, grana padano 29
Fish & Chips – beer battered cod, lemon, tartar sauce 22
Roasted Salmon – almond butter crust, ratatouille, crispy polenta, ajvar 36
Rotisserie Half Chicken – shallot crust, hand cut fries, BBG gravy 31
AAA Alberta Flatiron – mashed potatoes, broccolini, mustard seed jus 30

non-alcoholic

Pop 3

pepsi, diet pepsi, 7up, ginger ale, iced tea

Juice 4

grapefruit, pomegranate, orange, cranberry, clamato

Still & Sparkling Water* 4

cold sparkling, cold still, ambient still

*proceeds go to the Alberta Children's Hospital

Tea | Coffee 4

desserts

Salted Caramel Pumpkin Cake (gf) 14

caramel cream cheese, toffee crunch, vanilla mascarpone

Hazelnut Chocolate Bar 14

espresso white chocolate mousse, milk chocolate praline, crystalized hazelnut

Coconut Blood Orange Tart (df) 14

spiced orange marmalade, coconut custard, marshmallow fluff

Patisserie Board 15

featured pastries prepared by our in-house pastry chef

Affogato 9

illy espresso & Noto vanilla gelato

Gelato and Sorbet 7

seasonal flavors

London



Jim BOROUGH bar · grill

LUNCH
version 10/24