

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
Roasted Garlic Hummus (v) – tomatoes, cucumber, za'atar flatbread, dried olive 17
Calamari (gf) – pickled chilis, sweet bell peppers, red onions, tzatziki 19
Thai Curry Mussels – sautéed vegetables, cilantro, chili oil, grilled sourdough 26
Charcuterie Board – cured meats, artisan cheeses, pickles, preserves, crostinis 28

soup/salads

- Spiced Corn Velouté (vg) – lemongrass, toasted coconut, chili oil, cilantro 9/11
Mixed Greens (vg) – shaved fennel, almond praline, balsamic vinaigrette 9/13
Caesar – chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing 11/15
Roasted Beets (v) – toasted buckwheat, goat cheese, roasted shallot vinaigrette 15
Cobb – tomatoes, pickled onions, bacon, soft egg, blue cheese, green goddess dressing 20
Niçoise Salad – ahi tuna, baby potatoes, green beans, tomatoes, olives, mint yogurt dressing 23

Enhancements – rotisserie chicken 7 | (3) sautéed prawns 10 | (3) seared scallops 15
6oz flatiron steak 17 | 5oz roasted salmon 17

sandwiches

- all sandwiches come with house cut fries or substitute side salad or soup +2
Fried Halloumi (v) – grilled zucchini, ajvar, eggplant caponata, arugula, ciabatta 22
Rotisserie Chicken Club – bacon, lettuce, tomato, cheddar, aioli, milk bread loaf 22
Cubano – smoked pork belly, salami, pepperoncini, mustard, garlic aioli, ciabatta 21
Beef Burger – classic garnishes, american cheese, Borough sauce, sesame milk bun 24
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
Queensborough – parmesan cream, spicy Italian sausage, radicchio, garlic sauce, pickled mustard seed 24
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

- Rigatoni (v) – parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs 15 / 22
Fettucine – smoked pork belly, egg yolk, parmesan, green peas, cracked pepper 18 / 25
Ricotta Gnocchi – guanciale, marinated tomatoes, parmesan, fresh basil, burrata 29
Seafood Linguine – mussels, prawns, scallops, baby tomatoes, radicchio, lemon caper butter sauce 37

mains

- Charred Cauliflower (vg) – red lentil purée, fried zucchini, sunflower seed chermoula, crispy chickpeas 25
Fish & Chips – beer battered cod, lemon, tartar sauce 23
Saffron Risotto – grilled prawns, red peppers, fennel, crispy 'nduja, chimichurri 32
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 31

non-alcoholic

- Pop 4
pepsi, diet pepsi, 7up, ginger ale, iced tea

Juice 5
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

- Caramel Chocolate Mousse (gf) 14
cocoa nib soil, chocolate gel, sponge toffee

White Peach Sphere 14
toasted milk crumb, white peach compote, feuilletine disk

Passionfruit Mascarpone Cheesecake 14
toffee crunch, passionfruit gel, caramelized white chocolate

Patisserie Board 18
featured pastries prepared by our in-house pastry chef

Affogato 9
illy espresso

Gelato and Sorbet 7
seasonal flavors

London



For BOROUGH

b a r • g r i l l

LUNCH

version 05/25