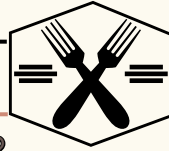


THE BRUCE

MENU



Soup, Salads and a Bowl

- SOUP OF THE DAY** **12**
 Chef Curated, Local Ingredients, Seasonally Inspired
- BRUCE GREENS** **GF V** **14**
 Soused Beets, Candied Pecans, Shaved Candy Beets, Parmigiano Reggiano, Forelle Pear, Ontario Blueberry Baco Noir Vinaigrette
- WEDGE SALAD** **GF** **15**
 Iceberg, Cucumber, Heirloom Cherry Tomato, Smoked Bacon, Radish, Crispy Red Onion, Gorgonzola Buttermilk Chive Ranch
- WH CAESAR** **15**
 Crisp Romaine, Radicchio Treviso, Double Garlic Caesar Dressing, Baguette Croutons, Shaved Parmigiano Reggiano, Smoked Bacon, White Anchovy Filets, Grilled Lemon
- THE BAMBU BOWL** **GF V** **16**
 Seasoned Organic Quinoa, Ras el Hanout Roasted Eggplant, Zucchini, Peppers, Red Onion, Arugula, Brown Manor Organic Sprouts, Avocado, Turmeric Tahini Vinaigrette
- ADD 6OZ GRILLED CHICKEN BREAST - 12**
ADD 6OZ GRILLED FLANK STEAK - 17

Tacos 22

3 TACOS, SERVED WITH SIDE OF CHIPS AND HOUSE PICO DI GALLO
 UPGRADE SIDE TO SOUP, HOUSE SALAD OR FRIES + 4
 SIDE WEDGE OR CAESAR + 6

WHP SMASHBURGER TACOS

Ontario Chuck Brisket Patties, American Cheddar, Mustard Aioli, Pickle, Lettuce, Onion

STEAK TACOS

Grilled Flank Steak, Guacamole, Pickled Red Onion, Cilantro, Queso Cotija + Aged Cheddar

CHICKEN GRINGO TACOS

Spiced Chicken, Pickled Red Onion, Aged Cheddar, Mozzarella, Queso Cotija, Cilantro

Apps/Sharables

- CRAFT HOUSE WINGS** **GF** **1 lb / 19**
2 lbs / 37
 Naked Fried, Vegetable Crudit , Blue Cheese Buttermilk Ranch, Sauces (1 per lb): Honey Butter Buffalo, House Hickory BBQ, House Made Black Garlic and Honey, Garlic Butter & Parmesan, Dry Cajun, Sea Salt & Black Pepper, Dry Chipotle Mango
- BRUSCHETTA** **V** **20**
 Stone Fired Crust, Garlic Base, Mozzarella Cheese, Fresh Bruschetta, Basil, Everything Seed Crust
- KARAAGE FRIED CHICKEN AND PICKLES** **GF** **17**
 Japanese Fried Chicken, Crispy Dill Pickles, Gochujanga Aioli
- BRUCE NACHOS** **GF** **28**
 House Fried Tortilla Chips, Spiced Chicken, Cajun Roasted Corn, Aged Cheddar, Mozzarella, Queso Cotija, Pickled Jalapenos, Pico de Gallo, House Queso, Iceberg, Crema, Radish, Cilantro, House Guacamole
- OG POUTINE** **18**
 Fresh Chipped Kennebec Fries, Quebec Cheese Curds, House Poutine Sauce, Scallions

Handhelds

COMES WITH SIDE FRIES, SOUP OR BRUCE SALAD
 UPGRADE TO SIDE WEDGE OR CAESAR + 3.50

- WAGYU BURGER** **29**
 8oz Ontario Wagyu Patty, Triple Cream Brie, Caramelized Onion Bacon Jam, Lettuce, Truffle Aioli
- BRUCE SMASH BURGER** **SGL/DBL/TPL** **19/24/28**
 Ontario Chuck Brisket Patty, American Cheddar, Smoked Bacon, Mustard Aioli, Lettuce, Pickle, Onion
- CRAFT HOUSE GRILLED CHEESE** **V** **22**
 Brown Butter Caramelized Pear, Triple Cream Brie, Aged Cheddar, Cotija Cheese, Sourdough, Wild Blueberry Ketchup
- STEAK SANDWICH** **28**
 6oz Flank Steak, Blue Cheese Spread, Arugula, Caramelized Onion Bacon Jam, Crispy Red Onions, Butter Toasted Filone Bun
- JAY'S BIFANA** **25**
 Portuguese Marinated Pork Cutlet, Sauteed Onions + Banana Peppers, Chorizo Aioli, Yellow Mustard, Toasted Demi-Baguette



AUTOMATIC 18% GRATUITY APPLIED TO GROUPS OF 6 OR MORE
 THEBRUCE@CAMBRIDGEHOTEL.CA
 519-622-5252

Craft House Favourites

FISH & CHIPS MARKET PRICE

Canadian East Coast Line Caught Halibut, Ocean wise Certified, Four Fathers Beer Batter, Fresh Chipped Kennebec Fries, House Slaw, Sauce Gribiche, Grilled Lemon

PORK SCHNITZEL 35

Hand Breaded Ontario Pork Schnitzel, Loaded Smashed Potatoes, Arugula, Triple Crunch Mustard + Apple Calvados Jus

WEEK-HEN AT BERNIES 35 GF

Brined + Crispy Ontario Rock Cornish Hen, Honey Butter Buffalo Sauce, Side Wedge Salad, Fresh Chipped Kennebec Fries

STEAK FRITES 34 GF

Grilled 6oz Ontario Flank Steak, Fresh Chipped Kennebec Truffle Parm Fries, Chimichurri, Dressed Greens

Pastas

ALL PASTAS ARE MADE FRESH IN HOUSE
USING 100% CANADIAN SEMOLINA FLOUR

SPAGHETTI CARBONARA 24

Guanciale, Bruce Fresh Spaghetti, Parmigiano Reggiano, Pecorino Romano, Egg Yolk

NONA'S MEATBALLS 26

Ontario Angus Chuck + Ground Pork Meatballs, Fire Roasted Tomato Sauce, Bruce Fresh Spaghetti, Basil, Parmigiano Reggiano

LINGUINE CHICKEN VERDE 26

Grilled Chicken, Sundried Tomatoes, Bruce Fresh Linguine, Basil Pesto, Fresh Cream, Kalamata Olives

CAPRESE FETTUCCINE 23 V

Oven Burst Cherry Tomatoes, Roasted Garlic, Fresh Basil, Torn Burrata, Bruce Fresh Fettuccine, Arugula

Desserts V

APPLE COFFEE CAKE 14
Apple Cinnamon Cookie Dough Ice Cream

BLUEBERRY DUTCH BABY 12
Wild Blueberry Compote, Chantilly

COCONUT CHOCOLATE POT DU CRÈME 11 GF
Fresh Berries

CINNAMON SWIRL POUND CAKE 14
London Fog Ice Cream

SELECTION OF BRUCE PARLOR
CHEF CURATED ICE CREAMS GF
1 scoop - 6, 2 scoops - 10, 3 Scoops - 14

Pizza 21

HAND STRETCHED, STONE-FIRED, EVERYTHING SEED CRUST
GLUTEN FREE CAULIFLOWER CRUST AVAILABLE +3, ADDITIONAL TOPPINGS +2

MARGHERITA V
Fresh Mozzarella, Fire Roasted Tomato Sauce, Fresh Basil

BROOKLYN 99
Ezzo Giantonio Pepperoni, Fresh Mozzarella, Fire Roasted Tomato Sauce

THE ROCK
Cured Ham, Smoked Bacon, Pineapple, Fresh Mozzarella, Fire Roasted Tomato Sauce

NO CAPP
Artisan Capocollo, Fire Roasted Tomato Sauce + A & Jays Italian Chili Oil, Fresh Mozzarella, Cured Chilis, Arugula

FUNKY UNCLE
Spiced Chicken, Cream Base, Smoked Bacon, Pickled Jalapeno, Cajun roasted Corn, Fresh Mozzarella, Aged Cheddar, Queso Cotija

Piadina

STONE FIRED FLATBREAD SANDWICH, HAND STRETCHED

THE SINATRA 22
Torn Burrata, Artisan Capocollo, Arugula, Fresh Tomato, Olive Oil, Maldon Salt

THE BIG NONA 22
Nona's Meat Balls, Fire Roasted Tomato Sauce, Fresh Mozzarella, Arugula

THE YONKERS 99 23
Pepperoni, Cured Chili, Arugula, Smoked Bacon, Torn Burrata, Fresh Mozzarella, Maldon salt

MARVIN GARDENS 21 V
Arugula, Fresh Tomato, Fresh Mozzarella, Fire Tomato Sauce, Roasted Vegetables

the Bruce
CRAFT HOUSE
Local Beer 🍷 Local Food

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