

APPETIZERS

Daily Soup 13
Chef Curated, Locally Sourced, Seasonally Inspired

Local Greens GF/V 15

Haven Greens Heritage Lettuce, Ontario Radish, Shaved Red Onion, Elmira Heirloom Cherry Tomatoes, Woolwich Goat Cheese, Picard's Honey Roasted Sunflower Seeds, Honey + Kozlik's Mustard Vinaigrette

Galt Caesar 15

Petite Romaine, Smoked Ontario Bacon, Brioche Crouton, Roasted Garlic Vinaigrette, Lemon, Tableside Parm + Pepper

Tariff Bros Nachos GF 28

House Fried + Seasoned White Corn Chips, Seasoned Ontario Pastured Chicken, Monterey Jack + Cheddar, Charred Corn + Black Bean Pico de Gallo, Lime Cumin Crema, Smashed Avocado Guacamole, Cilantro

O'Bruschetta Flatbread V 23

Hand Stretched, Stone Fired, Heirloom Tomato + Basil Bruschetta, Mozzarella, Garlic Butter, 9-Year Aged Balsamic

Gluten Free Cauliflower Crust Available +3

Roasted Pepper Hummus VG 18

Chickpeas, Tahini, Poached Garlic, Lemon, Olive Oil, Cumin, Fresh Flatbread, Chips

Elbows Up Poutine 18

Fresh Cut Ontario Kennebec Fries, Quebec Cheese Curds, Poutine Sauce, Scallion

Tater Keks GF 15

Jalapeño Bacon & Cheddar, Hot Honey Buttermilk Ranch

Craft House Chicken Wings GF 19

1lb Ontario Wings, Naked Fried, Vegetable Crudité, Buttermilk Ranch.

Sauces: House BBQ, Jerk Sauce, Honey Butter Buffalo, Black Garlic Teriyaki

Dry: Sea Salt and Black Pepper, Dry Chipotle Mango, Cajun

ADD-ONS:

6oz Chicken, 4oz Shredded Short Rib, 4oz Impossible Meat +12
3oz Swap Plant Based Chicken Breast +5



the **Bruce**
CRAFT HOUSE
Local Beer • Local Food

MENU

Who's the *Bruce* !?
...read till the end.

PIZZAS 23

Hand Stretched, Stone-Fired
Gluten Free Cauliflower Crust Available +3,
Additional Toppings +2

OG Margherita V

Fresh Mozzarella, House
Pomodoro Sauce, Fresh Basil

The 6ix

Cup Style Pepperoni, Fresh
Mozzarella, House Pomodoro Sauce,
Basil, Oregano, Pecorino Romano

Sausage n' Peppa

Spicy Italian Sausage, Calabrian La
Bomba Chilis, House Pomodoro
Sauce, Fresh Mozzarella, Basil Pesto

Can-eh-dian

Cup Style Pepperoni, Mushrooms, Bacon, Shaved
Red Onion, House Pomodoro Sauce, Fresh
Mozzarella, Basil, Oregano, Pecorino Romano

The Rock V2

Smoked Artisan Ham, Ontario Smoked Bacon,
Caramelized Pineapple, House Pomodoro
Sauce, Fresh Mozzarella, Basil, Oregano,
Pecorino Romano

The Carnivore

Spicy Italian Sausage, Cup Style Pepperoni,
Ontario Smoked Bacon, Smoked Artisan Ham,
House Pomodoro Sauce, Fresh Mozzarella,
Basil, Oregano, Pecorino Romano

HANDHELDS

Comes with side fries or soup
Upgrade to Local Greens, Galt Caesar
or Poutine + 3.50

The Bruce Smashburger 24

Ontario Chuck Brisket Patties, Delta Psi Beta Cheddar,
Ontario Smoked Bacon, Lettuce, Pickle, Onion, Mustard
Aioli, Sesame Brioche Bun

Sub Impossible Patties +4, Sub Gluten-Free Bun +1

Schnitzel Parm Sammy 28

Hand Breaded Ontario Pork, Provolone Cheese, House
Pomodoro Sauce, Basil Pesto, Spinach, Roasted Pepper
Agrodolce, Toasted Ciabatta

Creole Chicken Club 24

Cast Iron Roasted Cajun Chicken Breast, Smoked Bacon,
Delta Psi Beta Cheddar, Lettuce, Tomato, Smashed Avocado,
Roasted Garlic Parmesan Aioli, Toasted Ciabatta

Sub Swap Plant Based Chicken +5, Sub Gluten-Free Bun +1

The Bruce Grilled Cheese V 23

Brown Butter Caramelized Pear, Provolone, Mozzarella,
Aged Cheddar, Monterey Jack, Sourdough, Blueberry
Ketchup

French Onion Grilled Cheese 25

Caramelized Onions, Thyme, Gruyere, Caramelized
Onion Bacon Jam, Provolone, Aged Cheddar, Monterey
Jack, Beef + Thyme Aioli, Sourdough

Halibut Tacos 29

Beer Battered Line Caught Canadian Halibut, Smashed
Avocado, Charred Corn + Black Bean Pico de Gallo, Lime
Cumin Crema, Cilantro, Flour Tortilla

WHP Smashburger Taco 24

Ontario Chuck Brisket Patties, Delta Psi Beta Cheddar,
Lettuce, Pickle, Onion, Mustard Aioli, Flour Tortilla

ENTRÉES

Bruce Spaghetti 28

Fresh House Made Semolina Spaghetti, Pulled
Shortrib, Calabrian Chilis, House Pomodoro Sauce,
Spinach, Basil, Oregano

Piri Piri Chicken Mac & Cheese 28

Award Winning Mac & Cheese, Piri Piri Marinated
Ontario Chicken, Gnocchetti Pasta, Avonlea PEI Cave
Aged Cheddar, 12-Month Aged Non-Tariffed
Manchego, Chicken Skin Gremolata, Piri Piri Crema

32-Hour Braised Short Rib GF 39

Ontario Angus Beef, Roasted Creamer Potatoes, Petit
Carrots, Sauce Périgueux

Schnitzel 37

Ontario Pork Schnitzel, Mafaldine Pasta, Wild
Mushroom Hunters Sauce, Baby Spinach

Halibut & Chips Market

Canadian Line Caught Halibut, Bruce Lager English
Beer Batter, Fresh Cut Fries, Caper Gherkin Tartar,
Coleslaw, Lemon

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE



Who's the *Bruce* !?
CRAFT HOUSE

Our name is layered; peel those layers back and you'll discover a multitude of Bruces that came together by chance to form one single and mighty "Bruce". Named after the late Bruce Brett, a larger-than-life individual whose vision of hospitality and service was far ahead of its time. He was a friend, business partner and hospitality mentor to our owners, a group of entrepreneurial boys from Bruce County and co-founders of Skyline Group of Companies, who grew up amongst Ontario agriculture surrounded by good food and quality ingredients. It's through this unity of Bruce minds that our food is defined: approachable, adventurous, and really damn good. We thank you for joining us today, and invite you to relax, enjoy your time, and raise a glass to yourself. It's what Bruce would've wanted you to do.

18% gratuity applied to groups of 6 or more
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