



APPETIZERS

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

Miso Roasted Celery Root Soup GF/V 14
Maple Syrup, Crispy Parsnip, Herb Oil

Bruce Greens GF/DF/V 14
Artisan Lettuce, Bitter Greens, Shaved Fennel, Bartlet Pear,
Dried Cranberries, Toasted Pepita, Caramelized Onion
Lemon Poppyseed Vinaigrette

Caesar Salad 15
Romaine, Radicchio Treviso, Shaved Parmigiano Reggiano,
Smoked Bacon, Baguette Croutons, Double Garlic Dressing

Kimchi Fries VG 16
Impossible Bulgogi, Sriracha Aioli, Kimchi, Scallion,
Sesame, Hoisin

Pakoros DF 23
Ice Shrimp + Ontario Corn, Red Thai Curry Coconut Aioli,
Lime Leaf Dust

Edamame DF/GF/VG 12
Fogo Island Flakey Sea Salt

Sausage Charcuterie Board GF MP 19
Seed to Sausage Artisan Sausages, Mustard Aioli, Pickled
Red Onion, Sauerkraut, Pickles, Grilled Peppers, A & Jays
Hot Sauce

Bruce Chilaquiles GF/V 19
White Corn Chips, Guajillo Salsa, Queso Cotija, Cilantro,
Crème Fraîche Smashed Avocado, Pickled Red Onion

The OG Poutine GF 18
Fresh Cut Fries, Quebec Cheese Curds, Poutine Sauce,
Scallion

Craft House Chicken Wings GF 19
1lb Ontario Wings, Naked Fried, Vegetable Crudit ,
Buttermilk Ranch.

Sauces: Peanut Butter Hot, Korean Buffalo, Garlic Parm, House BBQ

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

CRAFT HOUSE BAR PIES 24

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

Cheese Louise V
Fresh Mozzarella, Aged Cheddar, Bianco Tomato
Sauce, Basil, Oregano, Pecorino Romano

Brooklyn 99 V2
Brooklyn Style Pepperoni, Fresh Mozzarella,
Bianco Tomato Sauce, Basil, Oregano, Pecorino
Romano

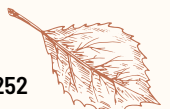
Sausage n' Peppa
Spicy Italian Sausage, Calabrian La Bomba
Chilis, Bianco Tomato Sauce, Fresh Mozzarella,
Basil, Oregano, Stracciatella Burrata

The Lew-el-ville
S2S Jalapeno Cheddar Smokie, Charred Sweet
Corn, Pickled Jalapeno, Bianco Tomato Sauce,
Fresh Mozzarella, Oregano, Basil

The Pistachio Pie
Bianco Tomato Sauce, Shaved Artisan
Mortadella, Pistachio Pesto, Stracciatella
Burrata, Basil, Olive Oil, Lemon

ADD-ONS:
6oz Chicken, 4oz Impossible Bulgogi or 4oz Shredded Short Rib +12

18% gratuity applied to groups of 6 or more
THEBRUCE@CAMBRIDGEHOTEL.CA | 519-622-5252





HANDHELDS

*Comes with side fries, soup or Bruce greens
Upgrade to Caesar or Poutine + 3.50*

- The Bruce Smashburger** 24
Ontario Chuck Brisket Patties, American Cheddar, Smoked Bacon, Lettuce, Pickle, Onion, Mustard Aioli, Sesame Brioche Bun
- Ballpark Onion Smashburger** 25
Ontario Chuck Brisket Patties, Ballpark Fried Onions, Caramelized Onion Cheddar, BBQ Sauce, Caramelized Onion Bacon Jam, Lettuce, Sesame Brioche Bun
- Jay-talian Smashburger** 26
Spicy Italian Sausage + Chuck Brisket Smash Burger, Crispy Cheese Garlic Bread Bun, A & Jays Italian Chili Oil Infused Pomodori Sauce, Stracciatella Burrata, Arugula
- Creole Chicken Club** 24
Cast Iron Roasted Cajun Chicken Breast, Smoked Bacon, American Cheddar, Lettuce, Tomato, Smashed Avocado, Roasted Garlic Parmesan Aioli, Sesame Brioche Bun
- The Bruce Grilled Cheese** 23 **V**
Brown Butter Caramelized Pear, Brie, Mozzarella, Aged Cheddar, Sourdough, Blueberry Ketchup
- Halibut Tacos** 27
Beer Battered, Guajillo Salsa, Smashed Avocado, Pickled Red Onion, Cilantro, Crème Fraîche, Lime
- Birria Tacos** 26
Birria Braised Beef Short Rib, Guajillo Salsa, Pickled Red Onion, Cilantro, Queso Cotija



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ENTRÉES

- Bruce Spaghetti all 'Amatriciana** 25
Artisan Italian Guanciale, Pomodori Sundried Cherry Tomatoes, Basil, Calabrian Chilis, Stracciatella Burrata
- Mafaldine** 27
Osso Bucco Ragout, Smoked Bacon, Fire Roasted Tomatoes, Parmigiano Reggiano
- Linguini a la Genovese** 23 **V**
Pistachio & Basil Pesto, Haricot Verde, Potato, Pecorino Romano
- Halibut** 41 **GF**
Line Caught Atlantic Halibut, Fennel, Fingerling Potato, Leek, Grainy Dijon, Chestnut Mushrooms, Crème Fraiche, Dill
- 32-Hour Braised Short Rib** 39 **GF**
Fingerling Potatoes, Green Beans, Chestnut Mushrooms, Braising Reduction, Crispy Parsnip
- Halibut & Chips** 29
Beer Battered Line Caught Atlantic Halibut, Fresh Cut Fries, Lemon, Capser Gherkin Tartar, Coleslaw
- Schnitzel** 36
Ontario Pork Schnitzel, Crispy Fingerling Potatoes, Garlic Sauted Green Beans, Mustard Calvados Jus

Who's the Bruce!?

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.