

APPETIZERS

Miso Roasted New Potato Soup V/GF 14
Ontario Maple, Crispy Potato, Cumin Crème Fraiche, Basil Herb Oil

Craft House Caesar 15
Torn Romaine, Crisp Bacon, Shaved Parmigiano Reggiano, Lemon, Double Garlic Caesar Dressing

Bruce Greens V/GF 15
Organic Haven Greens, Blueberry Baco Noir Vinaigrette, Pickled Blueberries, Woolwich Goat Cheese, Candied Pecans, French Radish

Confit Duck Poutine 25
Hand-Cut Fries, Thyme Salt, Mountain Oak Gouda Cheese Curds, Ontario Duck Confit, Poutine Sauce, Gherkins

Chicken Lemongrass Dumplings 12
Pan-Fried, Scallion, Sriracha Aioli, Sesame Seeds, Pickled Cucumber

BBQ Shortrib Perogies 18
Shredded Shortrib, House BBQ Sauce, Potato, Aged Cheddar, Ball Park Fried Onions, Crème Fraiche, Scallion

Nachos V/GF 22
House Fried Chips, Aged Cheddar + Monterey Jack, Charred Corn + Black Bean Pico, Smashed Avocado, Crème Fraiche, Scallion

Nashville Hot Chicken Tenders 26
Pickle Brined, Corn Flake Breaded, GBD, Pickles, White Bread, Fries, Buttermilk Ranch

Craft House Chicken Wings GF 19
1lb Ontario Wings, Naked Fried, Vegetable Crudités, Buttermilk Ranch
Sauces: House BBQ, A & Jays Inspired Truffalo, Mango Chipotle, Sea Salt and Cracked Pepper, Hot Honey Garlic, Nashville Hot Sauce

ADD-ONS:

Grilled Chicken Breast, Cornmeal Breaded White Shrimp, Shaved Beef, Impossible Meat +12
Swap Plant Based Chicken Breast +5



MENU

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

PIZZAS 23

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

Margherita V
Fresh Mozzarella, Basil, San Marzano Tomato Sauce

The Six
Toronto Style Pepperoni, Mozzarella, San Marzano Tomato Sauce

The Moana
Prosciutto Cotto, Pineapple, Mozzarella, San Marzano Tomato Sauce

The Hot Italian
Hot Salami, Hot Italian Sausage, Calabrian Chili, Mozzarella, San Marzano Tomato, Stracciatella Burrata

The Morty
Mortadella, Stracciatella Burrata, Mozzarella, Soft Herb & Pea Pesto, Muffuletta, Arugula

Chef Matthias' Feature Pizza
Crafted by the pizza master himself, Chef Matthias! Ask your server for today's creation!

HANDHELDS

Comes with Side Fries or Soup
Upgrade to Bruce Greens, Craft House 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

The Bruce Grilled Cheese V 23
Caramelized Pears, Swiss Cheese, Woolwich Goat Cheese, Aged Cheddar + Monterey Jack, Pickled Blueberry Ketchup

Nashville Hot Chicken Wrap 24
Cornflake Breaded Pickle Brined Chicken Tenders, Nashville Hot Sauce, Pickles, Lettuce, Cajun Remoulade, Provolone

Shrimp Tacos 24
Cornmeal Breaded White Shrimp, Chipotle Slaw, Charred Corn + Black Bean Pico, Smashed Avocado

BIG BITE SAMMIES

Comes with Side Fries or Soup
Upgrade to Bruce Greens, Craft House Caesar or Poutine + 3.50

The Big Italian 24
Prosciutto Cotta, Mortadella, Hot Salami, Provolone, Pepperoncini Pesto Aioli, Fig Jam, Arugula, Tomato, Muffuletta, Hoagie

YYZ Cheesesteak 26
Shaved Beef, House BBQ Sauce, Bruce Steak Spice, Peppers, Onion, Provolone Cheese, Hoagie

Montreal Smoked Meat Reuben 23
Sauerkraut, Swiss Cheese, Bruce Secret Sauce, Sourdough

Shrimp Poi Boi 25
Cornmeal Breaded White Shrimp, Cajun Remoulade, Lettuce, Tomato, Pickles, Hoagie

ENTRÉES

Khao Soi VG 26
House Made Noodles, Chaing Mai Coconut Curry Broth, Crispy Noodles, Scallion, Cilantro, Pickled Mustard Greens

Grilled Chicken Breast, Cornmeal Breaded White Shrimp, Shaved Beef, Impossible Meat +12
Swap Plant Based Chicken Breast +5

Spaghetti de Pato 32
Bruce Fresh Made Semolina Spaghetti, Ontario Duck Confit, English Peas, Fresh Cream, Parmigiano Reggiano, Lemon, Nutmeg, Stracciatella Burrata

Fettuccine alla Luigi 29
Bruce Fresh Made Semolina Fettuccine, Prosciutto Cotto, Soft Herb & Pea Pesto, Pomodori Sundried Tomatoes, Arugula, Parmigiano Reggiano, Stracciatella Burrata

Schnitzel 37
Ontario Pork Schnitzel, Warm Sauerkraut, Ballpark Fried Onion, Bacon Potato Salad, Crispy Brussels Sprouts

Perch & Chips 25
Beer Battered Ontario Perch, Hand Cut Fries, Lemon, Chipotle Slaw, Tartar Sauce

32-Hour Braised Shortrib 39
Roasted Creamer Potatoes, Crispy Brussels Sprouts, Red Wine Jus

Who's the Bruce!?

CRAFT HOUSE
Our name is layered. Inspired by the late Bruce Brett, a visionary in hospitality and a mentor to our founders, "Bruce" represents a coming together of Bruce County roots, entrepreneurial spirit, and a love of great food. Raised among Ontario's farms and quality ingredients, we believe in food that's approachable, adventurous, and really damn good. Relax, enjoy, and raise a glass. It's what Bruce would've wanted.

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE



18% gratuity applied to groups of 6 or more
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