



APPETIZERS

Soup of the Day \$7
Try our Chef's Daily Creation!

French Onion Soup \$8
Savory beef broth loaded with caramelized onions. Topped with garlic croutons, swiss cheese and mozzarella.

Perogies \$12
Potato and cheddar perogies, pan seared and topped with crisp bacon, melted cheese and caramelized onions. Served with sour cream.

Boneless Chicken Bites \$15
Crispy fried popcorn style chicken, tossed in one of our signature wing sauces. Served with creamy ranch dip.

Jacked Up Mushrooms \$13
Cremeni mushrooms stuffed with our famous jack dip and topped with herbed bread crumbs and parmesan.

Garlic Focaccia Loaf \$12
Artisan Rosemary Focaccia drizzled with warm garlic butter.
Add Cheese \$1 Add Bacon \$1

Seared Scallops GF \$13
Fresh scallops wrapped in smoked bacon and pan seared in thyme brown butter. Served with lemon basil aioli.

Miniature Beef Yorkshires \$12
Fluffy Yorkshire Puddings stuffed with tender roast beef and topped with horseradish aioli. Served with savoury Au Jus for dipping.

Flatbread Pizza \$16
Thin crust pizza topped with San Marzano tomato sauce and mozzarella. Your choice of Genoa salami, sopressata and mushrooms OR roasted red peppers, goats cheese and artichoke.

Feta Bruschetta \$12
House made bruschetta, feta cheese and balsamic reduction on freshly toasted crostini.

Beer Battered Mozzarella Sticks \$11
Goopy mozzarella cheese hand battered and fried to order. Served with spicy basil marinara.

Crispy Dill Pickles \$12
Breaded Dill Pickle Fries, fried crispy and served with BA House Dip.

Crab Potato Jackets GF \$14
Tender crab, crisp peppers, herbs and spices loaded into warm potato skins. Served with chipotle aioli.

Ploughmans Platter GF \$20
Cured salami, aged cheddar, marinated vegetables and artichoke hearts. Served with toasted baguette and house made tapenade.

Candied Bacon + Jack Daniels Dip \$15
Smoky bacon, Tennessee whiskey and cream cheese. Topped with mozzarella, cheddar and parmesan. Served with tortilla and warm flatbread.

BA Nachos GF \$19
Crisp tortilla chips, fresh pico de gallo, candied jalapeno, olives, cheddar and mozzarella. Topped with lettuce and house made pub cheese sauce and your choice of spicy beef or grilled chicken. Served with house salsa and sour cream.
Add Guacamole: \$3.99

1lb Wings **Breaded or Naked GF** \$15
Juicy chicken wings fried to perfection. Served with fries and BA House Dip.
Sauces: Mild, Medium, Hot, Suicide, Inferno, Buffalo, Hot and Honey, 40 Creek BBQ, Rickards Apple Butter, Honey Garlic, or Garlic Parmesan.
Dry Rubs: Lemon Pepper, Cajun, Sriracha, Mango Habanero, Maple Bacon or Kosher Salt and Lime.

Root Veg Fries \$12
Crispy golden blend of parsnip, carrots and beets. Served with our house dip.

Deep Fried Baskets
Fresh Cut Fries \$8 Beer Battered Black & Tan Onion Rings \$12
Sweet Potato Fries \$12

**** Every Tuesday 1/2 Price Wings With A Beverage Purchase...Dine In Only ****

SALAD

ALL Salads are Gluten Free

- Add Grilled Chicken: \$8
- Add 3oz Crab Meat: \$8

Garden \$11
Fresh greens, bruschetta mix, green onion, fresh herbs and cucumber. Served with our house made roasted pepper-bacon vinaigrette.

Caesar \$13
Crisp romaine hearts, smoked bacon, toasted garlic croutons and parmesan cheese tossed in creamy roasted garlic dressing.

London Cobb \$18
Mixed greens, citrus grilled chicken, tomato, cucumber, smoked bacon, boiled egg and guacamole. Topped with crumbled gorgonzola and served with buttermilk ranch dressing.

Calamari \$14
Marinated calamari seared to perfection and tossed with sauteed onions, peppers, tomatoes and olives. Served with lemon basil aioli.

Greek \$12
Romaine lettuce with tomato, cucumber, red onion, feta cheese and olives, tossed in a creamy feta dressing.



SANDWICH / WRAPS

Buffalo Chicken Sandwich \$15
Hand battered crispy chicken breast lightly tossed in buffalo sauce and served on a toasted brioche bun with caramelized onion aioli, tomato and fresh greens.

Mozzarella en Carozza \$14
Salami, mushrooms and peppers on thick cut bakery bread with gooey mozzarella and basil marinara sauce.

Toasted Western Sandwich \$13
Two egg omelette with peppers, red onion and Peameal bacon. Topped with melted cheese, lettuce and tomato on toasted artisan bread.

Chipotle Chicken Club \$16
Citrus marinated chicken, crisp bacon, swiss cheese, tomato and fresh greens. Served on a toasted garlic ciabatta with chipotle mayo and guacamole.

- Includes Choice of Fresh cut Fries, House Salad or Soup.
- Add Caesar, Greek Salad, Sweet Potato Fries, Onion Rings, Root Veg Fries - \$4 or Poutine - \$5

Grilled Vegetable Quesadilla \$15
Grilled seasonal vegetables folded in a crisp flour tortilla with tomatoes, green onion, goats cheese, mozzarella and cheddar. Served with house salsa and sour cream.
Add Chicken Breast: \$8 Add Guacamole: \$3.99

Reuben \$16
Hot corned beef topped with sauerkraut, swiss cheese and pickles. Served on toasted marble rye with grainy mustard aioli and our special reuben sauce.

Beef Dip \$16
Tender roast beef, swiss cheese and horseradish aioli on a toasted ciabatta. Served with savoury Au Jus for dipping.

BURGERS / POUTINES

GF - Replace Your Bun with a Lettuce One

- Burgers made Fresh Daily with a Special Blend of 100% Angus Certified Ground Beef Chuck.
- Served with Fresh Lettuce, Tomato, Dill Pickle & Red Onion on a Toasted Brioche Bun.
- Substitute Caesar, Greek Salad, Sweet Potato Fries, Onion Rings, Root Veg Fries - \$4 or Poutine - \$5

BA Burger \$15
Juicy Grilled 8oz Handmade Burger Patty.
Toppings: Cheddar, Mozzarella, Swiss, Feta, Goats Cheese, Blue Cheese, Mushrooms, Caramelized Onion, Smoked Bacon, Peameal, Jalapeno, Guacamole, Fried Egg, Jack Dip.
Price Per Topping - \$1

Cheese Curd and Bacon Burger \$17
Our famous 8oz handmade burger patty, gooey Canadian cheddar cheese curds and Peameal bacon.

Add an Extra Patty \$7 Substitute a Beef Patty for a Veggie patty at no additional charge

Surf and Turf Burger \$19
Our famous 8oz handmade burger topped with tender lemon butter, poached crab and roasted garlic dressing.

Lamb Burger \$18
Special house blend of ground Ontario lamb, herbs and spices. Topped with tangy feta cheese and savoury marinara sauce.

Perogie Poutine \$14
Potato and cheddar perogies fried crispy and topped with Canadian cheddar cheese curds, beef gravy and green onion.

Traditional Poutine \$12
Fresh cut fries, Canadian cheddar cheese curds and savoury beef gravy.

PUB FARE Served Daily till 10:00 p.m.

Haddock & Chips \$19
Fresh haddock filet fried crispy in Harp lager beer batter. Served with fresh cut fries, green peas, tangy coleslaw and our famous tartar sauce.

Market Fish GF \$21
Ask your server for today's selection. Fresh fish filet pan seared and served with seasonal vegetables and rice pilaf.

Braised Lamb Shank \$20
Tender lamb slow braised in a red wine demi. Served with roasted garlic mashed potatoes and seasonal vegetables.

Chicken Tenders \$14
Fresh chicken tenders soaked in our signature buttermilk marinade. Hand battered to order and served with fries.
Toss your Tenders in any Signature wing sauce for: \$1

Pasta of the Day \$18
Try our Chef's Daily Creation!

Jumbo Stuffed Yorkshire Puddings \$18
Housemade fresh Yorkshires served with seasonal vegetables. Your choice of:

Slow Cooked Roast Beef with roasted garlic mashed potatoes. Topped with mushroom gravy.

OR

Shepherds Pie with lamb simmered in a rich gravy with peas and herbs. Topped with roasted garlic mashed potatoes.

OR

Roasted Chicken, broccoli, and new potatoes in a savoury veloute.

8 oz. Angus Steak GF \$25
AAA Canadian Angus beef, prepared Chicago style; served with root vegetable fries, fresh herbs and lemon.

Liver & Onions \$18
An English tradition! Delicate veal liver seared to perfection and served over a bed of garlic mashed potatoes. Topped with caramelized onion and bacon gravy and served with fresh peas.

** Every Friday 2-4-1 Haddock & Chips Dinner With A Beverage Purchase...Dine In Only **