

SHARE & SAVOUR

Kettle Chips N' Dip *V / GF* \$7

Crispy seasoned kettle chips served with creamy French onion dip.

Truffle Parm Fries *V / DFO* \$11

Golden fries tossed with truffle salt, shaved Parmesan, and fresh parsley, served with garlic aioli.

Beer Battered Onion Rings *DF* \$9

Thick-cut onions dipped in a light beer batter and fried to crispy perfection.

Mozza Sticks *V* \$10

Crispy breaded mozzarella sticks served with a rich smoked tomato dipping sauce.

Dusted Chicken Wings *DF*

Lightly seasoned crispy wings served with your choice of sauce.

8PC. \$14 / 16PC. \$28 / 32PC. \$54

Broiled Cajun Shrimp *GF / DF* \$15

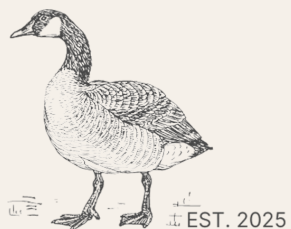
Tender shrimp broiled with Cajun spices, shallots and garlic, finished with charred lemon and parsley.

Queso Fundido *GFO* \$17

Chorizo sausage and melted cheese topped an avocado pico de gallo and served with flour tortilla chips.

Roasted Tomatoes & Whipped Feta *V / GFO* \$11

Sweet roasted tomatoes over whipped feta, drizzled with thyme oil and honey balsamic, served with grilled sourdough.



The Burrow

GASTRO PUB

SOUPS & SALADS

Top Your Salad: Chicken \$8 | Seared Salmon \$10

Chef's Daily Soup \$6

A fresh-made creation inspired by the season and the Chef's imagination.

Seafood Chowder *GF* \$15

A creamy seafood broth loaded with shrimp, scallops, haddock, salmon and crab

Caesar Salad *GFO / DFO* \$13

Crisp chopped romaine tossed with bacon, Parmesan, sourdough croutons, and Caesar dressing, finished with charred lemon.

Greek Salad *V / DFO* \$13

Mixed greens with tomatoes, red onion, peppers, olives, and feta, dressed in lemon oregano vinaigrette.

Beet & Warm Goat Cheese *V / DFO* \$15

Roasted red beets with orange segments, toasted hazelnuts, and warm breaded goat cheese, drizzled with hazelnut vinaigrette.

NACHOS

Veggie Nachos *V / GF* \$16

Corn chips with melted mozzarella and cheddar, tomatoes, peppers, onions, black olives, and jalapeños.

Pulled Pork Nachos *GF* \$20

Loaded nachos with Memphis-style pulled pork, melted cheese, veggies, and honey BBQ drizzle.

Bacon Cheeseburger Nachos *GF* \$21

A playful twist on a classic – topped with ground beef, bacon, cheese, pickles, lettuce, and burger sauce.

BBQ Chicken Nachos *GF* \$20

Grilled chicken, melted cheese, peppers, red onions, and tomatoes with a honey BBQ finish.

HANDHELDS

Served with house-cut fries.

Upgrade to Truffle Fries \$4 | Caesar or Greek Salad \$2 | Beet & Goat Cheese Salad \$5

Classic Smash Burger *GFO* \$20

Two crispy-edged smash patties with American cheddar, onions, pickles, shredded lettuce and secret sauce on a brioche bun.

Oaks Burger *GFO* \$20

A single patty layered with caramelized bacon jam, onions, lettuce, tomato, and burger sauce on a brioche bun.

Chicken Cordon Bleu Sandwich *GFO / DFO* \$20

Crispy chicken breast layered with Black Forest ham, melted Swiss, lettuce, and dijonnaise on a brioche bun.

Pulled Pork Sandwich *GFO / DFO* \$20

Slow-cooked Memphis-style pulled pork with honey BBQ, smoked cheddar, apple-fennel slaw, and crispy onions on brioche.

Chopped Chicken Caesar Wrap *DFO* \$16

Seasoned chicken breast tossed with Caesar salad and wrapped in a warm flour tortilla.

ENTRÉES

Pasta Feature \$20

A new twist every day - from creamy classics to bold modern combinations, our chef's daily pasta is always worth discovering

Fish & Chips *DF* \$19

Beer-battered haddock served with house-cut fries, coleslaw, tartar sauce, and charred lemon.

Chicken Souvlaki *GFO* \$21

Marinated grilled chicken skewers with rice pilaf, horiatiki salata, pita bread, and tzatziki.

Steak Frites *GF* \$36

Grilled 8oz tenderloin served with house-cut fries, seasonal vegetables, and red wine demi-glace.

Seared Salmon *GF* \$27

Pan-seared Atlantic salmon over warm roasted corn and potato succotash and pea puree

THE BURROW GASTRO PUB EST. 2025

V - Vegetarian / VO - Vegetarian Option / VG - Vegan / GF - Gluten Free / GFO - Gluten Free Option
DF - Dairy Free / DFO - Dairy Free Option