



COUNTRY  
*Brunch* IN THE *Barn*  
KITCHEN

## *Rice* BOWLS

### BRISKET

14 hour slow smoked coffee rubbed brisket, soft poached egg, sweet corn remoulade, fresh herbs, pickles, sushi rice \$16


- + Add extra poached egg \$3
- + Add extra brisket \$8

### SMOKY TOFU

Fruitwood smoked tofu, Chinese Mapo sauce, shiitake mushrooms, soft poached egg, sweet corn remoulade, sushi rice, fresh cilantro, green onions, toasted peanuts, Chinese pickle V \$15

- + Add extra poached egg \$3
- + Add fried chicken \$8

V = can be  
made Vegan



## FRIED CHICKEN *on Johnny Cakes*

### SICHUAN HOT


Fried chicken thigh, Sichuan hot sauce dunk and maple syrup served on a short stack(2) of Johnny Cakes with whipped butter \$15

- + Add extra piece \$8
- + Add extra johnny cake \$3

### CLASSIC COLONEL

Classic fried chicken thigh, Colonel spice blend and maple syrup, served on a short stack(2) of Johnny Cakes with whipped butter \$15

- + Add extra piece \$8
- + Extra Johnny Cake \$3



## *Steambun* BENEDICT

### SMOKED TROUT STEAMBUN BENNY

2 poached eggs Benedict served on house-made steam buns, soy sauce hollandaise, hot smoked Memphis-rubbed trout, wilted garlic kale \$19

### SMOKED BRISKET STEAMBUN BENNY

2 poached eggs Benedict served on house-made steam buns, soy sauce hollandaise, 14 hour slow smoked coffee rubbed brisket, wilted garlic kale \$20

### GARLIC KALE STEAMBUN BENNY

2 poached eggs Benedict served on house-made steam buns, soy sauce hollandaise, garlic wilted kale and shiitake mushrooms \$18

Comes with  
one side

## The SIDES

### KALE, KIMCHI & PEAR SALAD

Baby kale, kimchi dressing, smoked peanuts, pickled pear \$7

+ Make it entrée size with fillet of hot smoked Memphis rubbed trout +\$10

### PIMENTO MAC N' CHEESE

Macaroni, mozzarella béchamel, pimento cheese, B+B pickles \$8

+ Add poached egg \$3

+ Add brisket ends \$4

### SMOKED POTATO HOME-FRIES

Smoky fried new potatoes, old bay, green onions and shiitake aioli \$7

## SWEET Treat

### JOHNNY CAKE FRITTER

Deep fried Johnny Cakes, maple syrup, Chinese 5-spice whipped cream  
3 for \$7 or 5 for \$10

## Coffee & TEA

COFFEE Wayward Roasters \$3

TEA Sloane \$3

Please inform  
your server of  
any restrictions

SEASONAL  
*Farmhouse*  
COOKING

*John Vetere, the Executive Chef here at Oast's Country Kitchen, is a Canadian-born Chef who has constructed a menu in conjunction with our brewery that applies his fine dining training, travels and experience to country cooking, using ingredients that are uniquely Niagara. While keeping with our conviction for both innovation and showcasing Niagara's local ingredients, we embrace a reverence for traditional techniques with a simultaneous desire to breakaway from it.*

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