



COUNTRY
Brunch IN THE Barn
KITCHEN

The MAINS

CORNBREAD FRENCH TOAST

5-spice blueberry compote, vanilla whipped cream, served with maple syrup and an apple and sage breakfast sausage \$15

MALAYSIAN OMELETTE

Laksa sauce, gochujang cod fried rice, 2-egg Thai basil omelette, feta cheese, pickled birds-eye chili, Trinity herbs GF \$15

BRUSHFIRE BURGER

Canadian angus beef patty, kimchi comeback sauce, pimento cheese, kosher dill pickles, chili onion pickle, iceberg lettuce, toasted potato bun \$12

- + Make it a double \$5
- + Add chopped smoked brisket \$3
- + Add side \$4

BRISKET BOWL

14 hour slow smoked coffee rubbed brisket, sushi rice, house pickles, crispy poached egg, kimchi comeback sauce, Trinity herbs GF \$16

SQUASH BOWL

Miso glazed kabotcha squash, sushi rice, house pickles, crispy poached egg, kimchi comeback sauce, Trinity herbs V/GF \$14

The SIDES

SMOKED POTATO HOME-FRIES

Smoky fried new potatoes, old bay, green onions and kimchi comeback sauce \$7

PIMENTO MAC N' CHEESE

Macaroni, mozzarella béchamel, pimento cheese, B+B pickles \$8
+ Add crispy poached egg \$3

BRUSHFIRE CAESAR SALAD

Artisan gem lettuce, bonito and nori dressing, wonton crouton, pecorino cheese, watercress and black pepper GF *without croutons* \$7

V/GF = Can be
made Vegan /
Gluten Free

SWEET *Treats*

BEIGNETS

4 pieces, chocolate porter sauce, 5-spice powdered sugar, vanilla whip cream, candied spiced walnuts \$8

CREAMY CASHEW 'CHEESE' CAKE

5-spice blueberry compote, walnut crumb V/GF \$9

MISO-CARAMEL CHEWY DARK CHOCOLATE CHIP COOKIES \$5

V/GF = Can be made Vegan / Gluten Free



Coffee & TEA

COFFEE Wayward Roasters \$4

TEA Sloane \$4

Please inform your server of any restrictions



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.