



## NIBBLES + SMALL PLATES

**WARM ROASTED OLIVES \$4.5** **GF** **V**  
Chilli, orange and garlic roasted olives served with house made pickles.

**MEDICA MUSHROOM TOAST \$6**  
Locally grown mushrooms, served on charred bread.

**HUMMUS TWO WAYS \$7**  
Finished with Macedonian feta, pickled egg and radish or ajvar, crispy kale and chermoula.

**HOUSE GIN CURED SALMON \$8**  
Crisp onion rye, pickled red onion, sour cream.

**SOUR CHERRY DUCK WINGS \$8** **GF**  
Braised with sour cherries, served with pickled carrot salsa.

**DEVILLED EGGS \$5.5** **GF**  
Balsamic pickled eggs, ajvar, pork belly and brassica mustard.

## SALADS/BOWLS

Add Grilled Chicken \$5/Grilled Salmon \$6

**KALE CAESAR \$8**  
Broken egg vinaigrette, homemade croutons, pork belly and grana padano.

**BARLEY TABOULEH \$7.5**  
Lemon, local cold pressed canola, cucumber, tomato, peppers, sumac popped barley.

**OUR WALDORF \$8** **GF** **V**  
Local honey & mustard vinaigrette, shaved celery, candied walnuts.

**BARLEY MUSHROOM RISOTTO \$8** **V**  
Local grown oyster mushrooms, thyme, grana padano, pea shoots.

## SIDES

**HAND CUT KENNEBEC FRIES \$3** **GF** **V**  
Fried in cold pressed local canola, and served with ketchup of course.

**FRIED CAULIFLOWER \$4** **GF** **V**  
Tossed with sumac.

**HOUSE MADE PICKLES \$3** **GF** **V**  
Fresh veggies preserved with vinegar and seasoning.

**EUROPEAN BREAD + OIL \$3.5** **V**  
Charred local bread served with oil and balsamic.

**WARM POTATO SALAD \$4** **GF** **V**  
Fingerling potatoes tossed with chermoula and local mustard.

**DAILY SOUP \$4.5**  
Matt's daily creation.

## MEAT + BREAD

**BURWOOD CÉVAPI \$12.5**  
Our spin on classic Eastern European street food. Beef and Veal ground by Master Meats, toasted bread, onions and sour creme.

**PULLED CHICKEN SALAD \$14.5**  
Roasted chicken, ajvar, shaved celery, brioche hoagie.

**PORK BELLY BLT \$13**  
Seared pork belly, fresh tomato, house mayo, lettuce, toasted bread.

All sandwiches served with fries unless otherwise indicated.

Sub Cauliflower, Potato Salad or Daily Soup \$1

Sub Caesar, Waldorf or Barley Tabouleh \$2

**GF** Gluten Free **V** Vegetarian

Please notify us of any and all allergies, Thank you.

# FRIENDLY BOARDS

All boards served with charred bread

## CURED \$28

3 selections of cured meats, house made pickles, spreadables.

## GRILLED \$32 GF

Charbroiled octopus and prawns, ajvar, burnt lemon, radish and parsley salad.

## ROASTED \$30 GF

Locally sourced 10oz lamb sirloin, sumac fried cauliflower and warm potato salad.

# SWEET FINISHES

## MEDICA TRIFLE \$5

Matcha sponge, medica custard, vodka macerated fresh berries.

## BARLEY CREPES \$5

Layered with walnut "Nutella", gin sour cherry compote.

## CHEESE PLATE \$10

Selection of cheeses, crackers and compotes.

# STORY BEHIND THE MENU

Our Chef, Matthew Filson-Lau, has been able to incorporate not only the same raw natural ingredients used in our craft spirit production, but also the underlying spirit of Burwood itself, into his versatile menu. Bringing the Burwood experience into the world of food with originality and beautiful flavour combinations! Break bread and have a toast with friends. We hope that you appreciate his hard work as much as the Burwood family does.

# BEVERAGES

## WINE

	5oz Gl	Bottle
Trevini Primo	\$6	\$28
Smoking Loon Cab Sauv	\$8	\$38
Boatshed Bay Sauv Blanc	\$8	\$38
Filarino Rose	\$7	\$34
Prosecco	\$8	\$38

## NON ALCOHOLIC

Canned Sodas (355ml)	\$3
Happy Belly Kombucha (355ml)	\$6
Phil & Sebastians Coffee	\$3.5

## LOCAL BEER / CIDER

Common Crown Copper Smith (355ml)	\$6.5	Uncommon Dry Craft Cider (500ml)	\$8
Zero Issue Nemesis IPA (473ml)	\$8	Rotating Locals	
Tool Shed People Skills (355ml)	\$6.5		

# TAKE BURWOOD HOME WITH YOU

## GIN

750ml \$49.99

Robust and versatile, this gin is the result of extensive research involving over 80 different deconstructions. The bouquet of rich botanicals and herbs were carefully selected to bring about this truly unique offering. Bottled at 44% ABV.

## HONEY EAU DE VIE

375ml \$28.99 / 750 ml \$54.99

100% pure Alberta raw honey is distilled similar to that of a whiskey or "honey shine". Best consumed straight up or mixed as you would a light, fruity whisky. Bottled at 42% ABV.

## VODKA

375ml \$24.99 / 750ml \$48.99

Distilled from 100% Alberta 2-row single malt barley and charcoal filtered with coconut carbon. Very clean and smooth. Bottled at 40% ABV.

## HONEY LIQUEUR (MEDICA)

375ml \$25.99 / 750ml \$49.99

Sweetened with raw local honey, this uniquely Albertan homage to traditional Croatian medica uses single malt barley as the base. This honey liqueur is commonly sipped, lightly chilled, or used to add sweetness to cocktails. Bottled at 28% ABV.

Inquire about our gift packages, and seasonal products.

GET SOCIAL WITH BURWOOD

