

GOOD EATS

APPETIZERS

CLASSIC FRIES \$6.5

A basket of traditional fries or sweet potato fries

SPECIALTY FRIES \$12.5

Spice up our Classic Fries with any of these options:

TOPPINGS:

Chili & cheese; chicken curry; vegetarian curry; cheese curds & gravy

ONION RINGS \$9

Golden crisp battered onion rings served with a chipotle mayo dip

CALAMARI \$13

Lightly seasoned golden rings of calamari, served with our own zesty dip

GARLIC FLAT BREAD \$9

Garlic flat bread topped with melted cheddar and mozzarella cheese

ADD BACON \$2

MOZZARELLA TRIANGLES \$12

Four homemade breaded triangles, served with marinara and dill sauce

BRUSCHETTA \$11

Flatbread topped with fresh tomatoes, garlic, basil and onions marinated in olive oil

ADD FETA, GOAT OR MIXED CHEESE \$2

SPRING ROLLS \$13

Seven crispy vegetarian spring rolls, served with a sweet and spicy Thai sauce

CURRY SAMOSAS \$12

Lightly spiced vegetarian samosas, served with our own curry sauce

JALAPEÑO POPPERS \$13

An OV homemade favourite! 5 cream cheese filled jalapeños, wrapped in bacon and served with garlic aioli

DEEP FRIED PICKLES \$13

Five dill breaded pickle wedges, served with dill or ranch dip

NACHOS \$13

A mountain of tortilla chips topped with tomatoes, green peppers, jalapeños and cheese, served with sour cream and salsa on the side

ADD CHICKEN, CHILI OR CURRY \$5

STUFFED MUSHROOM CAPS \$13

Three homemade white mushroom caps stuffed with seafood and cheese, breaded and deep fried, served with cream sauce

BACON WRAPPED SHRIMP \$14

Five bacon wrapped jumbo shrimp served with sweet chili sauce

CURRY ROLLS \$13

Two large homemade chicken curry rolls, served with our own curry mayo

YORKSHIRE DIPPERS \$10

A big homemade Yorkshire pudding, cut into pieces and served with peppercorn gravy

POTATO SKINS \$12

Potato skins loaded with melted cheese and crispy bacon, served with sour cream

SALADS

Add chicken, steak or shrimp to any salad for \$6!

HOUSE SALAD \$6 / \$9

Plenty of vegetables, a mix of head and romaine lettuce and your choice of dressing

DRESSINGS: Balsamic, Italian, ranch, dill, blue cheese, honey dijon

GREEK SALAD \$8 / \$12

Crisp lettuce, black olives, tomatoes, cucumbers, red onions and feta cheese

CAESAR SALAD \$7 / \$10

Crisp romaine topped with croutons, bacon bits and fresh parmesan cheese, served with a lemon wedge

BEET SALAD \$12

Oven roasted beets, mixed greens, goat cheese and pecans, topped with balsamic reduction

OLDE VILLAGE SALAD \$16

Our own cobb salad, loaded with tomatoes, peppers, shredded cheese, crispy bacon, croutons and a hard boiled egg, and served with your choice of dressing

SPINACH & STEAK SALAD \$16

Succulent strips of AAA beef tossed with baby spinach, fresh tomatoes, grilled mushrooms, old cheddar and bacon finished with our tangy honey dijon dressing

BLUE CHEESE TOMATO \$10

Thick cut tomatoes and crumbled blue cheese on a bed of romaine, topped with blue cheese dressing

Sides

One side is included with all sandwiches and burgers.
You can add another side to your meal for \$3,
or upgrade to a premium side.

French Fries

Sweet Potato Fries

Onion Rings

Cut Veggies

Cooked Veggies

House Salad

Greek Salad

Caesar Salad

Daily Soup

Mashed Potatoes

Rice Pilaf

Mini Potatoes

Poutine \$4

French Onion Soup \$6

SANDWICHES

MONTREAL SMOKED MEAT \$17

Montreal smoked beef shaved thin and piled high on rye toast, served with a pickle and your choice of regular, hot or Dijon mustard on the side

MAKE IT A RUBEN (SAUERKRAUT & CHEESE) \$3

ANGUS BEEF DIP \$17

Our own oven roasted Certified Angus Beef thinly sliced onto a crusty French loaf, served with au jus for dipping

MAKE IT A PHILLY (ADD SAUTÉED ONIONS, PEPPERS & CHEESE) \$3

THE ULTIMATE STEAK SANDWICH \$21

An 8 oz AAA strip loin, aged for a minimum of 28 days, cooked the way you like, and served on a warm garlic ciabatta bun

ADD FRIED ONIONS OR MUSHROOMS \$2

CHICKEN CAESAR WRAP \$15

Breaded chicken, caesar dressing and romaine lettuce, tossed and wrapped up together

ADD BACON OR PEAMEAL \$2

VILLAGE CLUB \$16

Grilled chicken, lettuce, tomato and crispy bacon all stacked onto a fresh warm ciabatta bun, served with mayo on the side

GRILLED VEGGIE WRAP \$13

Hummus, grilled vegetables, balsamic reduction and goat cheese all wrapped up together

BUFFALO CHICKEN \$17

Breaded chicken tossed in buffalo sauce, crispy bacon, fresh lettuce, tomato and melted mozzarella cheese on a warm ciabatta bun

GRILLED CHICKEN NAAN \$16

Grilled chicken breast with caramelized onions, goat cheese, lettuce and tomato on naan bread

JALAPEÑO BURGER \$17

Runner-up in the York Region Burger Fest. Our home made burger with blue cheese, caramelized onions, bacon, arugula and jalapeño jam, topped with a deep fried jalapeño

OLDE VILLAGE BURGER \$16

Our own recipe made with a 1/2 lb of lean ground beef, served on a fresh brioche bun with lettuce, tomato, pickle and onion

VEGGIE BURGER \$15

Vegetarian patty made of soy and vegetables, served on a fresh brioche bun with lettuce, tomato, pickle and onion

BURGER TOPPINGS

CHOOSE ANY OF THESE OPTIONS:

PROTEINS \$2

Bacon, Fried Egg, Peameal (\$3)

CHEESES \$2

Cheddar, Swiss, Blue, Mozzarella, Goat, Feta

VEGETABLES \$1

Roasted Red Peppers, Sautéed Onions, Sautéed Mushrooms, Jalapeños, Banana Peppers, Spinach, Arugula, Bruschetta Mix

GOOD EATS

PUB FARE

CHICKEN POT PIE \$16

Our twist on the classic recipe with added turmeric, topped with golden puff pastry and served with mashed potatoes and steamed vegetables

SHEPHERD'S PIE \$17

A classic recipe, topped with mashed potatoes and served with baked beans and vegetables

BANGERS & MASH \$16

A good ole fashioned dish of large sausages and mashed potatoes, served with baked beans and gravy

ADD BACON, FRIED ONIONS OR MUSHROOMS \$2

LIVER & ONIONS \$18

A classic pub meal of baby beef liver topped with caramelized onions and bacon, served with mashed potatoes, gravy and vegetables

NEW YORK STRIP LOIN \$28

A 10 oz AAA hand cut steak aged for a minimum of 28 days and charbroiled the way you like it, served with fries and vegetables

BEER BATTERED FISH & CHIPS \$16

Tender and flaky haddock fried in a traditional English beer batter, served with fries, tartar sauce and coleslaw

ADD SECOND PIECE OF FISH \$6



OVEN BAKED CHILI \$15

A hearty warm bowl of lightly spiced chili topped with cheese, and served with a toasted loaf

BUTTER CHICKEN \$18

Creamy house made butter chicken with onion and tomatoes, served on basmati rice with warm naan

CHICKEN CURRY \$18

Our signature recipe, packed with chickpeas, onions, carrots and celery, served on a bed of basmati rice with warm naan

VEGETARIAN CURRY \$15

A vegetarian version of our signature curry, made with coconut milk, chickpeas, potatoes and fresh vegetables, served with rice and papadum

ADD SHRIMP \$6

CHICKEN FINGERS \$15

Breaded chicken tenders served with plum sauce, or tossed in your choice of sauce, served with any side

SAUCES: Mild, Medium, Hot, Suicide, Honey Garlic, Hot & Honey, or Jerk

CHICKEN WINGS \$16 / \$26

1lb or 2lbs of wings:

SAUCES: Mild, Medium, Hot, Suicide, Honey Garlic, Hot & Honey or Jerk

DRY RUBS: Salt & Pepper, Lemon Pepper or Cajun

STYLE: Saucy or Jacko (dry and crispy)

MONDAYS HALF PRICE WINGS \$8 / \$13

PASTA

All pastas are served with garlic toast.

SPAGHETTI & MEATBALLS \$16

Our house made tomato sauce on spaghetti and homemade meatballs

SPANISH CHORIZO PENNE \$20

Spiced pork sausage with penne, spinach, cherry tomatoes and vegetables in a Cajun cream sauce

SPINACH & CHEESE RAVIOLI \$18

Spinach and cheese filled ravioli with julienne vegetables, served in a cream sauce

ADD PROSCIUTTO \$3

SEAFOOD PASTA \$22

Shrimp, scallops and mussels with fettuccine noodles and julienne vegetables in a rosé sauce

PENNE ALLA VODKA \$17

Penne with a creamy tomato sauce, served with spinach and mushrooms

ADD CHICKEN OR SHRIMP \$6

PIZZA

Pizzas are 12" wide and have 8 slices each.

GRILLED VEGETABLE PIZZA \$14

Grilled peppers, onions and eggplant with goat cheese and a balsamic drizzle

BUILD YOUR OWN PIZZA \$9

CHOOSE UP TO 6 OF THE OPTIONS BELOW:

MEATS \$2

Chicken, Steak, Shrimp, Pepperoni, Italian Sausage, Bacon, Ham, Ground Beef, Prosciutto

CHEESES \$2

Feta Cheese, Goat Cheese, Extra Cheese

VEGETABLES \$1

Roasted Red Peppers, Sundried Tomatoes, Onions, Red Onions, Green Peppers, Red Peppers, Green Olives, Black Olives, Mushrooms, Garlic, Jalapeños, Banana Peppers, Pineapple, Spinach, Arugula, Artichoke

BRUNCH

Full brunch menu served on weekends from 11am–2pm.

The Olde Village \$7 Breakfast is available all day, every day!

OLDE VILLAGE BREAKFAST \$7

3 eggs, 2 pieces of toast, home fries and 2 meats:

EGGS: Over easy, medium or hard; Scrambled; Poached soft, medium or hard; or Sunny Side Up

TOAST: White, Brown or Rye

MEATS: Bacon, Sausage, Ham or Peameal – PICK 2!

VEGETARIAN: Grilled or Sliced Tomato, Baked Beans

EGGS BENNY \$11

3 poached eggs on a English muffin, topped with Hollandaise sauce, served with home fries

INSIDE: Peameal, Smoked Salmon, Ham, Grilled Tomato or Spinach

FRENCH TOAST \$10

Three pieces of French toast, served with your choice of side:

SIDES: Bacon, Sausage, Ham or Peameal, Grilled or Sliced Tomato, Baked Beans

BREAKFAST WRAP \$10

Scrambled eggs, mixed cheese and buffalo sauce with peppers and onions, all wrapped up in a tortilla with a side of home fries

ADD BACON OR SAUSAGE INSIDE \$2

BREAKFAST QUESADILLA \$10

Grilled quesadilla filled with scrambled eggs, cheese, peppers and onions, served with salsa and sour cream

ADD BACON OR SAUSAGE INSIDE \$2

BREAKFAST SANDWICHES \$8

All sandwiches come with a side of home fries, and can be made on your choice of white, brown or rye toast, or a brioche bun.

HAM & SWISS: Best on a brioche bun
WESTERN: 2 eggs with ham, peppers and onions


FRIED EGG: 2 eggs with cheddar cheese
BACON & EGG: 2 fried eggs with bacon

BLT: Bacon, lettuce and tomato
GRILLED CHEESE: A simple classic


OMELETTES \$11

All omelettes are made with 3 fresh eggs and served with home fries.


SPINACH & MUSHROOM with Swiss
WESTERN: Ham, peppers and onions
MEAT LOVER'S: Sausage, bacon, ham and cheddar




Monday
1/2 Price Wings




Tuesday
Burger Day



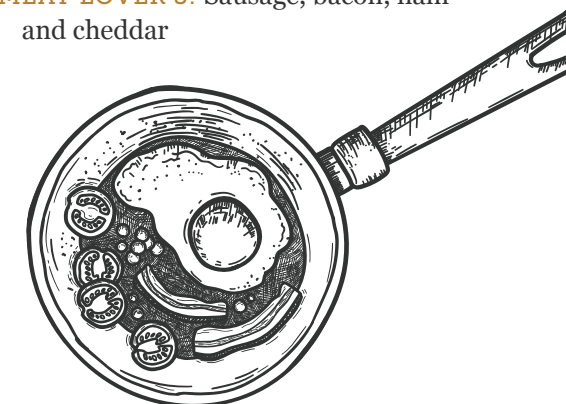
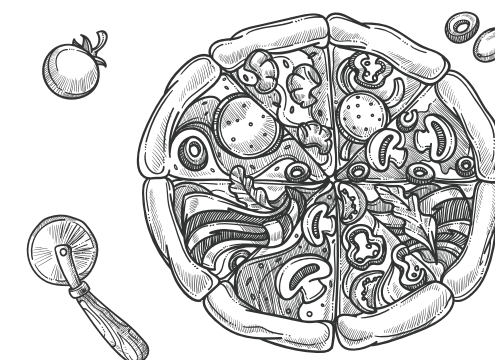
Wednesday
Fajita Day



Thursday
BBQ Beef Ribs



Friday & Saturday
Prime Rib Dinner



COLD DRINKS

WINES

All our bottles of wine are half price on Thursdays!

<i>White</i>	6oz	9oz	½ L	BTL
CHARDONNAY Henry of Pelham Family Tree VQA — Niagara	\$6.75	\$9.5	\$27	\$37
PINOT GRIGIO Henry of Pelham VQA — Niagara	\$8.75	\$12.75	\$31	\$45
PINOT GRIGIO Sartori delle Venezie — Italy	\$8.75	\$12.75	\$31	\$45
SAUVIGNON BLANC Whitecliff — New Zealand	\$9	\$13.25	\$32	\$46
<i>Sweet</i>	6oz	9oz	½ L	BTL
ROSÉ Henry of Pelham VQA — Niagara	\$6.75	\$9.75	\$28	\$37
MOSCATO Jacob's Creek — Australia	\$7.25	\$10.25	\$29	\$37

<i>Red</i>	6oz	9oz	½ L	BTL
CABERNET-MERLOT BLEND Henry of Pelham Family Tree VQA — Niagara	\$6.75	\$9.5	\$27	\$37
CABERNET SAUVIGNON Gerard Bertrand — France	\$9.25	\$13.25	\$32	\$46
CABERNET SAUVIGNON Sand Point Family Vineyards — California	\$6.75	\$9.5	\$27	\$37

BAR RAIL

VODKA	Smirnoff	1oz	\$5.97
RUM	Captain Morgan's: Black, White or Spiced	1oz	\$5.97
GIN	Gordon's	1oz	\$5.97
WHISKEY	Wiser's Deluxe	1oz	\$5.97
TEQUILA	Jose Cuervo Gold or Silver	1oz	\$6.86

COCKTAILS

Our bartenders would be happy to make you cocktails not featured here, just ask your server!

CAESAR Vodka, Clamato juice, Worcestershire sauce and Tabasco, served in a mason jar with a celery salt rim, spicy bean and lime wedge	1oz	\$7	OLDE FASHIONED Whiskey, sugar and angostura bitters, served with a maraschino cherry and an orange slice	1.5oz	\$10
TEQUILA SUNRISE Tequila, orange juice and grenadine, garnished with a maraschino cherry and an orange slice	1.5oz	\$8	MANHATTAN Bourbon, sweet vermouth and angostura bitters, served with a maraschino cherry and an orange slice	1.5oz	\$10
OV-RITA Tequila, Triple Sec and lime juice, served in a salt rimmed glass with a lime wedge	1oz	\$8	TOM COLLINS Gin, sugar, lime juice and soda, served with a lemon	1oz	\$7
SINGAPORE SLING Gin, cherry brandy, orange juice and Sprite, served with a maraschino cherry and an orange slice	1oz	\$8	WHISKEY SOUR Irish whiskey, lime juice and sugar	1oz	\$7
VILLAGE PUNCH Kraken black spiced rum, pineapple juice, lime juice and soda, garnished with an orange slice	1.5oz	\$8	PEACHY IRISH Irish whiskey, peach schnapps, orange juice and ginger ale	1oz	\$8
GREYHOUND Vodka, pink grapefruit juice, splash of soda	1oz	\$7	MARTINI Gin or vodka with dry vermouth and optional olives, served in a chilled martini glass	2oz	\$11
LONG ISLAND ICED TEA A mix of liquors with sugar, lime juice and cola	2oz	\$9	COSMOPOLITAN Vodka, Triple Sec, cranberry juice and lime juice	2oz	\$11

WHISKIES

<i>Rye</i>	1oz	<i>Irish</i>	1oz	<i>Bourbon</i>	1oz	<i>Scotch</i>	1oz
BULLEIT RYE	\$6.5	BUSHMILLS	\$6.75	BULLEIT	\$6.5	SINGLE MALT	
CROWN ROYAL	\$6.5	BUSHMILLS BLACK	\$6.75	JIM BEAM	\$6	BRUICHLADDICH THE ORGANIC	\$15.5
CROWN APPLE	\$6.75	BUSHMILLS RED	\$6.75	MAKER'S MARK	\$6.5	CARDHU 12YR	\$14.25
WISER'S DELUXE	\$5.97	JAMESON	\$6.25	<i>Tennessee</i>	1oz	DALMORE 12YR	\$13.25
		PROPER TWELVE	\$7	JACK DANIEL'S	\$6	DALWHINNIE 15YR	\$8.7
				HONEY JACK	\$6	GLENFIDDICH 12YR	\$8.75
						LAGAVULIN 8YR	\$12.5

		BLENDED	
MACALLAN GOLD	\$11.25	J & B	\$6.5
MCCLELLAND'S ISLAY	\$9.75	JOHNNY WALKER BLACK	\$6.75
OBAN LITTLE BAY 14YR	\$10.5	JOHNNY WALKER RED	\$6.5
SINGLETON TAILFIRE	\$8.25	ROCK OYSTER 18YR	\$20
TALISKER 10YR	\$14.25		



COLD DRINKS

BEER

<i>Bottles</i>	341ML	<i>Tall Cans</i>	473ML
BUD LIGHT	\$5.15	BUDWEISER	\$6.25
CANADIAN	\$5.15	BUD LIGHT	\$6.25
COORS LIGHT	\$5.15	CANADIAN	\$6.25
SOL	\$6.5	COORS LIGHT	\$6.25
MILLER GENUINE DRAFT	\$6.5	COORS ORIGINAL	\$6.25
HEINEKEN	\$6.5	MILL STREET ORGANIC	\$6.25
		MOLSON ULTRA	\$6.25
		MOOSEHEAD	\$6.25
		OLD VIENNA	\$6.25

<i>On Tap</i>	20oz	12oz	PITCHER
CANADIAN	\$6.5	\$4.5	\$18
COORS LIGHT	\$6.5	\$4.5	\$18
COORS ORGANIC	\$6.9	\$5	\$19.4
COORS ORIGINAL	\$6.9	\$5	\$19.4
CREEMORE	\$6.9	\$5	\$19.4
HEINEKEN	\$6.9	\$5	\$19.4
RICKARD'S RED	\$6.9	\$5	\$19.4
STEAM WHISTLE	\$6.9	\$5	\$19.4
OV IPA	\$6.9	\$5	\$19.4
COVID LAGER	\$7.85	\$5.5	\$21.7
BELGIAN MOON	\$7.85	\$5.5	\$21.7
3SPEED	\$7.85	\$5.5	\$21.7
POMMIES CIDER	\$7.85	\$5.5	\$21.7
GUINNESS	\$7.85	\$5.5	—
KILKENNY	\$7.85	\$5.5	—

CRAFT BEER

Market Brewing

NEWMARKET, ON

BEAR HUG
IPA • 7% ABV • 55 IBU

Red Thread

NEWMARKET, ON

MAKE TRACKS
Lager • 5% ABV • 12 IBU

Side Launch Brewing

COLLINGWOOD, ON

HIBISCUS SOUR
Fruit Sour • 4.6% ABV • 12 IBU

Collective Arts

HAMILTON, ON

HAZY STATE
Double Dry-Hopped IPA • 4.1% ABV

RANSACK THE UNIVERSE

Hemisphere IPA • 6.8% ABV • 85 IBU

STRANGER THAN FICTION

Porter • 5.5% ABV • 25 IBU

Flying Monkeys Brewery

BARRIE, ON

HOPTICAL ILLUSION

Almost Pale Ale • 5% ABV • 32 IBU

12 MINUTES TO DESTINY

Hibiscus Pale Lager • 4.1% ABV • 8 IBU

Old Flame

PORT PERRY, ON

DIRTY BLONDE
Kellerbier • 5% ABV • 12 IBU

Glutenberg

473ML
\$6.75

MONTREAL, QC
GLUTEN FREE APA
American Pale Ale • 5.5% ABV • 50 IBU

Beau's

473ML

\$6.75

VANKLEEK HILL, ON

LUG TREAD
Kolsch Style Ale • 5.2% ABV • 21 IBU

RADLER

473ML

\$6.75

Lemon Grapefruit • 2.5% ABV • 10 IBU

Amsterdam Brewing Co.

TORONTO, ON

473ML

\$6.75

SPACE INVADER

IPA • 6% ABV • 64 IBU

Ace Hill

TORONTO, ON

473ML

\$6.75

PILSNER

Pilsner • 4.9% ABV • 17 IBU

CIDERS

Brickworks

TORONTO, ON

473ML

\$6.75

BATCH: 1904

UK Style Dry Cider • 5% ABV • 26 G/L

STADIUM ISLAND PEACH

Peach Cider • 5% ABV • 40 G/L

Liberty Village

TORONTO, ON

473ML

\$6.75

DRY CIDER

Apple Cider • 4.5% ABV • 3 G/L

COOLERS

Smirnoff Ice

RUSSIA

473ML

\$7

VODKA COOLER
5% ABV • 76 G/L

330ML

\$6.25

Ace Hill

TORONTO, ON

473ML

\$6.75

RASPBERRY VODKA SODA
4.5% ABV • 1 G/L

355ML

\$6.25

Cottage Springs

TORONTO, ON

473ML

\$6.75

LEMON LIME VODKA SODA
5% ABV • 0 G/L

355ML

\$5.75

ONTARIO PEACH VODKA SODA

5% ABV • 0 G/L

\$5.75

WATERMELON VODKA SODA

5% ABV • 0 G/L

\$5.75

White Claw

CHICAGO, IL

473ML

\$6.75

BLACK CHERRY
5% ABV • 1 G/L

473ML

\$6.75

MANGO

5% ABV • 1 G/L

\$6.75

Know Your Stuff

IBU

International Bitterness Unit

ABV

Alcohol by volume

G/L

Grams of residual sugar content per litre

