

STARTERS

- CHEESY DIP & CHIPS** 8
bistro made herb and garlic cheese dip, served with Hardbite potato chips
- HOUSE HUMMUS** 9
garlicky chickpea purée with paprika, parsley and olive oil, served with warm flatbread
- PIEROGI & SAUSAGE** 11
bite-size potato cheddar pierogi and smoked sausage sautéed in grainy mustard brown butter, finished with sour cream drizzle
- F.A.B. SALAD** 12⁵⁰
mixed greens, Feta, apple, bacon, roasted radish, red onion, with warm bacon thyme vinaigrette
PULLED CHICKEN + 5 • TEA SMOKED SALMON + 7
- HONEY HARISSA WINGS** 13
oven baked chicken wings tossed with spicy honey Harissa sauce
- BRIE FONDUE** 13
melted Brie, roast garlic, white wine and honey, served with apple, grapes and crusty bread
- GARLIC SHRIMP** 14
wild caught shrimp baked in lemony, garlic herb butter, served with toasted Ciabatta
- BABY BACK RIBS** 14⁵⁰
baked baby back ribs tossed with Burgoo's own bistro made BBQ sauce

SOUPS + SALAD

served with a biscuit and side caesar or bistro salad

- MUSHROOM MEDLEY** 16⁵⁰
roasted wild forest mushrooms, light mushroom cream broth, truffle oil, with chopped parsley
- STRAIGHT UP TOMATO** 16⁵⁰
vine ripened tomato, red wine, garlic, drizzled with extra virgin olive oil
- SUNSET CORN AND CHICKEN** 16⁵⁰
free run chicken, corn, light cream, Chipotle, cumin, crema fresca & cilantro
- CRAB BISQUE** 16⁵⁰
smooth crab, red pepper cream & fennel scented bisque, served with fresh cut lemon
- FEATURE SOUP** 16⁵⁰
Please ask us for the tasty details

DESSERTS

- CHOCOLATE MOUSSE** 6⁵⁰
light and fluffy, finished with whipped cream
- CHERRY CHEESECAKE** 6⁵⁰
sour cherry compote and light cheesecake mousse, topped with graham cracker crumbs
- CHOCOLATE BANANA BREAD PUDDING*** 7
fluffy banana bread baked with dark chocolate in creamy custard, vanilla bean ice cream
- CHOCOLATE CHILI FONDUE & CHURROS** 12
warm dark chocolate fondue with cinnamon dusted churros

COMFORT FOOD

- DECADENT FRENCH ONION*** 13
deeply roasted onions, rich beef broth, country croutons, Gruyere, Emmenthal & Mozzarella
- MACARONI & CHEESE** 15
a bistro favourite, loaded with aged white Cheddar, baked golden brown
TOMATO + 2 • PERSILLADE + 1 • BACON + 3
- RATATOUILLE PROVENÇALE** 16⁵⁰
roasted vegetables, chickpeas, tomato, garlic, Chèvre, breadcrumbs, extra virgin olive oil
- KENTUCKY BURGEOO** 17
slow cooked beef, pork and lamb with lima beans, corn, molasses, tomato and okra
- CHICKEN POT PIE** 18
free run chicken, wild mushrooms, peas, Dijon cream, beneath a rosemary puff pastry crust
- BEEF BOURGUIGNON** 18⁵⁰
traditionally prepared with red wine braised beef, caramelized pearl onions, carrots, mushrooms

SANDWICHES + SALAD

served with side caesar or bistro salad

- EGGPLANT CAPRESE** 17
roasted eggplant, red pepper, black olive tapenade, pesto, Fior di Latte, balsamic, fresh basil, Ciabatta
- EL CUBANO** 17
braised pulled pork, spicy Capicollo, mixed cheese, grainy mustard & garlic pickle relish, Ciabatta
- TASTY CHICKEN** 17
baked pulled chicken, bacon, onion jam, Brie, house mayonnaise, apple, toasted Ciabatta
- DOS DIABLOS** 17
melted white Cheddar, chunks of spicy Chorizo, red onion & roasted pepper, baguette
- GOOEY CHEESE GRILLERS** 17
Mozzarella, Gruyere, Emmenthal & white Cheddar, baguette TOMATO + 2 • BACON + 3
- AFTER SCHOOL SPECIAL** 19
any Soup and Sandwich of your choice

SIDES

- MASHED YUKON GOLDS** with cream and butter 5⁵⁰
- BUTTERMILK AND AGED CHEDDAR BISCUITS** 6⁵⁰
- PETIT RATATOUILLE** 8⁵⁰
- MINI MAC & CHEESE** 8⁵⁰
- BABY BURGEOO** 9

EVERYDAY BRUNCH

served daily from 11am to 3pm

- BREAKFAST SAMMY** w/ side Caesar or Bistro salad 17
smoked sausage, soft scramble, Cheddar, potato chip crumble & HP mayo, Ciabatta
- EGGS RATATOUILLE** 17
Ratatouille, scrambled eggs, finished with Chèvre, persillade & extra virgin olive oil, served with toasts
- BURGEOO & EGGS** 17⁵⁰
Kentucky Burgoo, scrambled eggs, finished with melted Cheddar & Mozzarella, and a biscuit

*not available for take out