

Lunch Menu

Soup

Soup of the day- Your server will provide you with the details! 6

Salads

Mustard greens, pickled fennel, salami, parmesan & herb vinaigrette 12
 Romaine, roasted garlic dressing, house bacon, cured tomato 11
 Apple, black lentil, pommery dressing, fresh herbs & radicchio 11
 Golden beet, crispy goat cheese, pepita, balsamic honey dressing 13


Starters

Spiced oven roasted olives 6
 House smoked almonds 6
 Polenta Fries with herb Aioli 7
 Fresh warm bread with house made spread 6

Boards

House made Salumi with olives 12
 Mixed Charcuterie, house pickles & toast points 18/24
 Cheese selections are served with local honey,
 house made compote & toast points 18/24

Sandwiches


Lemon thyme roasted pork with roasted garlic aioli 8
 Fennel sausage, roasted peppers, smoked mozzarella 9
 Crispy chicken schnitzel, spicy pepper aioli 10
 Roasted mushroom, fior de latte & herb mayo 9
 Local tomato & fresh mozzarella, basil pesto 8
 Salumi with local apple & grainy mustard 9
 Seared albacore tuna, fresh horseradish mayo, pickled carrots  12

**Side house pickles included on all sandwiches*

Add:

Cheese, forest mushroom, local tomato 2
 roasted red peppers or pickled cabbage

Traditional Neapolitan Wood Fired Pizza

Cheese pizza, parmesan, pecorino, fior de latte 14
 Veggie, roasted peppers, spinach, black olives, garlic, fior de latte, chillis 15
 Margherita, tomato, Fior di latte mozzarella, fresh basil 15
 Marinara, tomato, fresh garlic, oregano, olive oil 13
 Neapolitan, tomato, garlic, white anchovies, oregano, black olives  14
 Fennel sausage, tomato, mozzarella, roasted bell peppers 14
 Funghi fresh thyme cream, roasted mushrooms, onions, mozza & parm 16.5
 Pepperoni, tomato, fresh mozzarella, pecorino, garlic & chillis, oregano 16
 House cured salumi, mustard greens & olive oil 16.5

Thank you for understanding that substitutions on pizza are not always possible

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

A 20% gratuity will be applied to parties of 6 or more. Thank you!

For ease and quality of service, please embrace the "small plates style" being served, as ready - delays may be caused by all dishes being expected at once.

Take out available

Bruce is closed Sundays

Reds by The Glass

3oz/6oz

Christian Moueix Saint Emillion 2008 (FR) 7/14
 Velvet Devil Merlot 2010 (Columbia Valley) 6/12
 McManis Pinot Noir 2010 (Calif) 6/12
 Bodegas Vinedos Darien Tempranillo 2010 (SP) 5/10
 Mount Oakden Shiraz 2009 (AUS) 5/10
 DiSanMarzano Primitivo 2010 (IT) 5/10

Whites/Bubbles by The Glass

3 oz/6oz

Juve y Camps Cava Reserva NV (Spain) 6/12
 McManis Viognier 2010 (Ripon, California) 6/12
 Tiefenbrunner Pinot Grigio 2010 (IT) 6/12
 Mapmaker Sauvignon Blanc 2011 (NZ) 6/12
 Kato Sauvignon Blanc 2011 (NZ) 5/10
 Paul Zinck Portrait Reisling 2009 (FR) 6/12
 Murphy-Goode Chardonnay 2009 (California) 6/12
 The Virginian Chardonnay 2011 (AUS) 5/10

Feel free to request our full wine list!!

Beer/Cider/Draught

Spirit Tree Cider (ON) Pint/Bottle 6/8
 Coffin Ridge Forbidden Fruit Cider (ON) 9
 Weihenstephaner Weissbier (Light or Dark) (GER) 8
 King Pilsner (ON) 6
 Mill Street Organic Lager (ON) 5
 Black Label Lager (ON) 5
 Lug Tread Lagered Ale 600 ml (ON) Pint/Bottle 8/10
 Granville Island Robson St. Hefenweizen Pint (BC) 6.5
 Creemore Pilsner Pint 6

Soda Pop/Juice/etc

Henry Weinhard's draught style root beer 3
 Henry Weinhard's draught Vanilla Cream soda 3
 Brio 3
 San Pellegrino Limonata 3
 Coca- Cola- Regular & Diet 1.5
 Milk 1.5
 Juices- Orange or Apple 3
 Sparkling water 3