



WAYSIDE
SOCIAL
EATERY • CAFE • BAR

BREAKFAST

Available daily from 6:00am – 11:00am

Energy Bowl

Vanilla yogurt | chia seed | cranberry raisin granola | apple | banana | berries **12**

Steel Cut Oatmeal

Dried mixed fruits | milk | golden sugar **10**

Healthy Start

Vanilla yogurt | cranberry raisin granola | fresh fruit | multigrain toast **16**

Avocado Toast

Tomato & pepper spread | pickled onion | cilantro | grilled sourdough bread **16**

All Canadian

Two free range eggs any style | bacon & sausage | hash browns | toast **19**

Classic Eggs Benedict

Two poached free-range eggs | peameal bacon | hollandaise sauce |
hash browns | English muffin **21**

Spanish Style Eggs

Two poached free-range eggs | sweet bell pepper tomato sauce | feta cheese | charred sourdough **17**

3 Egg Omelet (377 cal)

Choice of free-range egg white or whole egg | bacon & sausage | hash browns | toast **20**

Select three fillings

(Calories based on 15g serving)

Bell pepper (4 cal) | onion (8 cal) | mushroom (2 cal)
Tomato (3 cal) | cheddar cheese (40 cal) | jack cheese (54 cal)

Breakfast Bowl

Two poached free-range eggs | bell pepper | onion | tomato | mushroom
arugula | sweet potato | organic red quinoa **18**

Brioche French Toast

Quebec maple syrup | berries **16**

Buttermilk Pancakes

Quebec maple syrup | bacon | sausage **18**

Please advise your server of any allergies or preferences. | Menu is subject to change. Prices listed are subject to HST.



Lunch available daily from 11:00am – 2:00pm

SOUP & SALAD

Creamy Cauliflower Soup

Blue cheese | chives 10

Big Bowl Organic Mixed Greens

House dressing | tomato | cucumber 10

Add Atlantic salmon or grilled Ontario chicken 8

Big Bowl Caesar Salad

Creamy garlic dressing | herb croutons | grana padano 15

Add Atlantic salmon or grilled Ontario chicken 8

Big Bowl Red Quinoa & Arugula Salad

Chickpea | tomato | carrot | sundried cranberry | toasted almonds | house made white balsamic vinaigrette 15

Add Atlantic salmon or grilled Ontario chicken 8

Soup & Salad

Cup of soup & choice of mini bowl Caesar | quinoa arugula or mixed greens | toasted baguette 13

Buddha Bowl

White rice | edamame | sweet potato | avocado | tofu | chick pea | cucumber | tomato | sesame | pickled onion | mango vinaigrette 15

Add ahi tuna 10 | grilled Ontario chicken 8

Tuna Nicoise Salad

Ahi Tuna | free range egg | olives | potatoes | green beans | tomato | arugula | red wine vinaigrette 23

HANDHELDS & MORE

Roast Beef & Shishito Pepper Sandwich

Slow roasted beef | peppers | onions | jalapeno jack cheese | demi baguette | house cut fries 20

Buttermilk Fried Chicken Sandwich

Red pepper aioli | pickled slaw | honey | house cut fries 19

Toasted Turkey Sandwich

Slow roasted Ontario turkey | maple pepper bacon | vine ripe tomato | bib lettuce | avocado butter | swiss cheese | herb focaccia | house cut fries 19

Falafel Sandwich

Grilled naan bread | tzatziki | spicy avocado spread | tomato | house cut fries 17

Bacon Cheeseburger

Canadian chuck | maple pepper bacon | double smoked aged balderson cheddar | pickled red onion spread | tomato | bib lettuce | house cut fries 23

Fish Tacos

Crispy cod | pickled vegetable slaw | red pepper aioli | house cut fries 17

Margherita Pizza

Vine ripe tomato | buffalo mozzarella | basil oil 18

Pepperoni Pizza

House made tomato sauce | mozzarella cheese 19

Spicy Meat Lovers Pizza

Pepperoni | maple pepper bacon | nduja spread | mozzarella | calabrian chili oil 20

Butter Chicken

Creamy tomato sauce | white rice | naan bread 21

Pappardelle A La Bolognese

Fresh pasta | veal & bacon ragout | grana padano 24

Creemore Lot 9 Battered Fish & Chips

Crispy cod | house cut fries | home made tartar sauce 23

Chicken Fingers & Fries

House cut fries | plum sauce 18

Attention customers with food allergies. Please be aware that our food may contain or come in contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur. Customers with food allergies or other nutritional concerns are advised to notify their server should assistance be required.



WAYSIDE SOCIAL

EATERY • CAFE • BAR

Dinner available daily from 5:00pm – 11:00pm

STARTER

Creamy Cauliflower Soup

Blue cheese | chives

Caesar Salad

Creamy garlic dressing | herb croutons | grana padano

Organic Mixed Greens

House dressing | tomato | cucumber

Calamari

Red pepper aioli

Crispy Vegetable Dumplings

Soya ponzu dip | scallions

SHARES

Buffalo Cauliflower Bites

Mango buffalo dip

Mezza

Chick pea fritters | gilled pita | crispy tortilla | crunchy hummus | tzatziki

Poutine

House cut fries | Quebec cheese curds | rich gravy | chives

Ahi Tuna Sliders

Pickled vegetable slaw | sesame aioli

Fish Tacos

Crispy cod | pickled vegetable slaw | red pepper aioli

Chicken Wings

Mild buffalo sauce | sweet chili garlic sauce | BBQ sauce

Spicy Meat Lovers

Pepperoni | maple pepper bacon | nduja spread | mozzarella | calabrian chili oil

Margherita Pizza

Vine ripe tomato | basil oil | buffalo mozzarella

Pepperoni Pizza

House made tomato sauce | mozzarella cheese

All pizza served with cauliflower crust upon request

HANDHELDS

Bacon Cheese Burger

23

10

Canadian chuck | maple pepper bacon | double smoked aged balderson cheddar | pickled red onion spread | tomato | bib lettuce | house cut fries

9

Roast Beef & Shishito Pepper Sandwich

20

9

Slow roasted beef | peppers | onions | jalapeño jack cheese | demi baguette | house cut fries

16

Toasted Turkey Sandwich

19

15

Slow roasted Ontario turkey | maple pepper bacon | vine ripe tomato | bib lettuce | Swiss cheese | avocado butter | herb focaccia | house cut fries

Buttermilk Fried Chicken Sandwich

19

11

Red pepper aioli | pickled slaw | honey | house cut fries

14

Falafel Sandwich

17

Grilled naan bread | tzatziki | spicy avocado spread | tomato | house cut fries

13

BIG BOWLS

14

Buddha Bowl

15

White rice | edamame | sweet potato | avocado | tofu | chickpea | cucumber | tomato | sesame | pickled onion | mango vinaigrette

Add ahi tuna 10 | grilled Ontario chicken 8

15

18

Caesar Salad Bowl

15

Creamy garlic dressing | herb croutons | grana padano

Add Atlantic salmon or grilled Ontario chicken

8

20

18

Red Quinoa and Arugula Bowl

15

Chickpea | cherry tomato | carrot | sun-dried cranberry | toasted almonds | house made white balsamic vinaigrette

Add Atlantic salmon or grilled Ontario chicken

8

19

Tuna Nicoise Salad

23

Ahi Tuna | free range egg | olives | potatoes | green beans | tomato | arugula | red wine vinaigrette



WAYSIDE SOCIAL

EATERY • CAFE • BAR

GRILL & PANS

Steak Frites	36
6oz cali cut NY striploin house cut fries market vegetables veal jus	
Pan Seared Atlantic Salmon	30
Fingerling potato beans olives sauce vierge	
Pappardelle A La Bolognese	24
Fresh pasta veal & bacon ragout grana padano <i>Vegetarian available upon request</i>	
Seared Ontario Chicken Breast	30
Charred corn polenta ratatouille sauce french beans	
Butter Chicken	21
Creamy tomato sauce white rice naan bread	
Eggplant Parmigiana	30
Ratatouille buffalo mozzarella polenta balsamic grana padano	
Creemore Lot 9 Battered Fish & Chips	23
Crispy cod house cut fries home made tartar sauce	

FINISH

Flourless Chocolate Brownie	9
Cherry coulis vanilla ice cream	
House Made Fruit Cobbler	9
Vanilla ice cream	
Vanilla Crème Brule Popsicle	9
Passion fruit puree	

Attention customers with food allergies. Please be aware that our food may contain or come in contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

Customers with food allergies or other nutritional concerns are advised to notify their server should assistance be required.



COCKTAILS

All cocktails are hand-crafted using freshly squeezed juices

Bailey's Chocolate Martini (2oz) 19

Ketel One | Bailey's | Crème de Cacao | nutmeg

Aperol Spritz (2oz) 16

Aperol | prosecco | soda

Amaretto Spritz (2oz) 13

Disaronno | Sour Apple | orange juice | cranberry juice | 7up

Negroni Sour (2oz) 15

Bombay | Aperol | Sweet Vermouth | lemon juice

Irish Lemonade (1.5oz) 15

Jameson | lemonade | ginger beer

Pineapple Mule (2oz) 16

Ketel One | lime juice | pineapple juice | ginger beer

Tequila Pink (1.5oz) 14

Jose Cuervo | grapefruit juice | lime juice

Bourbon Flair (1oz) 17

Makers Mark | Aperol | lime juice | pineapple juice | cinnamon sprinkle

Ye Old Canadian (2oz) 16

Crown Royal | maple syrup | bitters

Gin Sour (2oz) 14

Bombay | Aperol | Cointreau | lemon juice

Purple Rain (2oz) 15

Ketel One | Blue Curacao | cranberry juice | pineapple juice | lime juice | grenadine

The Royalty (2oz) 16

Crown Royal | apple sour | cranberry juice

Elderflower Mist (2oz) 19

St. Germain | Prosecco | soda

Bourbon Smash (2oz) 19

Woodford Reserve | mint leaves | lemon | simple syrup

BEER & CIDER

DRAFT BEER 20oz

Stella	12.95
Heineken	12.95
Pearson Express IPA	11.75
Belgian Moon	11.75
Rush Golden Ale	11.75
Rickards Red	11.75
Cowbell Absent Landlord	11.75
Steam whistle	11.75
Creemore Lager	11.75
Creemore IPA	11.75
Guinness	11.75
Henderson Export Stout	11.75
Molson Canadian	11.00
Coors Light	11.00

BOTTLE BEER

Corona	8.25
Heineken	8.25
Molson Canadian	7.75
Coors Light	7.75
Bud Light	7.75
Michelob Ultra	7.75
Heineken 0.0%	5.50

CIDER/SELTZER

Somersby-rotational	9
Strongbow	9
White Claw-rotational	9

WINE

RED	6oz	9oz	Bottle
Jackson-Triggs Black Reserve, VQA Intensely aromatic with notes of ripe plum and black currant, supported by firm tannins and a rich, extended finish	9	12	32
Merlot Open, Canada Clear ruby red; cherry and berry aromas; dry, medium body, ripe fruit flavors	10	13	38
Merlot J.Lohr, California A rich merlot, with smoky dark fruit wrapped in velvety tannins	15	20	58
Pinot Noir Kim Crawford, New Zealand A fine combination of dark cherries and red fruit abound. This is a fruit focused and velvety wine with rich flavours and soft tannins	15	18	52
Pinot Noir Meomi, California A rich garnet colour with a ruby edge, aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes	16	22	60
Cabernet Sauvignon Robert Mondavi Private Selection, California Dark red in colour with aromas of cherry and currant and notes of leather and tobacco leaf, along with hints of dark chocolate and mocha from oak aging	15	18	50
Cabernet Sauvignon J. Lohr, California Layered aromas of black cherry, currant and blueberry are accented by an authentic barrel—aged bouquet of dark chocolate, cocoa powder, and roasted coffee	16	21	60
Cabernet Sauvignon Tom Gore, California Fruit aromas are black cherry, plum and blueberry accented with a barrel bouquet of toasted pastry, dark caramel and vanilla	14	18	52
Shiraz/Cabernet Cliff 79, Australia Aromas of berries and oak and a touch of spice. The wine is medium bodied, full of fruit flavours with a lingering finish	9	12	32
WHITE	6oz	9oz	Bottle
Chardonnay Jackson-Triggs, VQA Niagara Peninsula Soft aromas of green apple and pineapple with notes of vanilla, lemon and toasted oak	10	12	32
Chardonnay Robert Mondavi Private Selection, California Deep yellow colour; aromas of anise, citrus, cooked apple and tropical fruit; dry, full bodied; crisp acidity on the long spicy finish	13	17	47
Chardonnay Beringer Napa Valley California This Chardonnay is vivid and focused with floral lift, yellow plum, vanilla, creamy and round, smoky and nutty with supporting acidity.	16	23	68
Sauvignon Blanc Inniskillin, VQA Niagara Peninsula Citrus aromatics of lemon, lime and grapefruit are evident while flavours of lemongrass, peach and melons round out this popular varietal wine	11	15	39
Sauvignon Blanc Kim Crawford New Zealand Fragrant and tropical, displaying pineapple, grapefruit and melon flavours	14	18	50
Pinot Grigio Inniskillin, VQA Niagara Peninsula Bright aromatics of green apple, lemon and lime. Crisp and clean finish	10	14	38
Pinot Grigio Ruffino Italy Fresh citrus and pear aromas mix with flavours of pineapple on the crisp, lingering finish	10	14	38
Rose, Kim Crawford New Zealand Lovely raspberry and strawberry notes mingle with touches of honeysuckle and sweet spice	14	18	58
Cuvée Inniskillin, VQA Niagara Peninsula Delicate and smooth, with the stone fruit and citrus flowing through to the palate. The finish is crisp and long lasting	9		42
Prosecco Ruffino Italy Fruity and fragrant with clean notes of citrus, pears and apples. Fine bubbles caress the palate, with intense flavours of apples and peaches	11		49