



THE BOROUGH

1352 DANFORTH AVE

BOROUGH OF EAST YORK

LET'S GET SOCIAL!

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OUR MANIFESTO

The Borough is an English style gastro pub, which specializes in local **sustainable** food, beer and wine.

We partner with farmers & butchers to ensure traceability. We focus on using **local** ingredients which helps create a seasonal menu all based in Ontario. However, sometimes our Chef likes to experiment and will pull from other parts of Canada, depending on the season.

We believe in fostering relationships in our **community** with our vendors, including local brewers and wineries, as we believe in showcasing the best that Ontario & Canada have to offer.

STARTERS & SALADS



Daily Soup – Chef's daily creation. | 7 (V)

Chicken Pot Pie Bites – Chicken pot pie mix breaded and deep fried.

Served with a curried yogurt | 10

Peppercorned Creamed Cheese – Breaded and deep fried, served with

Flat bread and cranberry apple compote | 12

Mini Yorkies – Mini Yorkshire puddings stuffed with Paradise Farms beef,

Baby arugula and horseradish cream. Topped with red wine jus. | 10

Beer and Cheese Crock – Local IPA reduced with caramelized

shallot, blended with Bright's asiago and aged cheddar with fresh bread | 14

Daily PEI Mussels – served with toast . | 14 or with hand cut fries | 18

Chicken Wings - Deep fried and tossed in your choice of house made IPA BBQ sauce or spicy dry rub or classic Buffalo sauce,

served with buttermilk dill dip. | 13

The Borough Board – an assortment of local cheese and charcuterie,

with pickled vegetables, and sauces. | 18

Roasted Beet Salad - pickled red onion and carrot, goat cheese, walnuts, honey

dijon vinaigrette. | 14 (V)

Daily Salad – seasonal salad. | MP

Caramelized Leek Hushpuppies w/ roasted garlic aioli. | 8 (V)

Hand Cut Kennebeck Fries with buttermilk dill dip. | 7 (V)

MAIN FARE



Daily Pie | **MP**

The Yorkie Burger - 6oz. Paradise Farms patty between two Yorkshire puddings with caramelized onion, asiago cheese and baby Arugula. Served with hand-cut fries. | **17**

The **Famous** Borough Burger - 6oz Paradise farms patty, tomato chutney, greens, English bacon, caramelized onion, aged cheddar, buttermilk dill sauce. Served with hand-cut fries. | **16**

Mac & Cheese made with Bright's aged cheddar, served with soup | **17 (V)**

Pulled Pork sandwich – Cider braised Earlidale Farms pulled pork in our IPA BBQ sauce, topped with crispy fried onions, slaw and buttermilk dill sauce | **15**

Sustainably Farmed Ontario Trout fillet- Pan seared topped with maple vegetable slaw served over garlic lentils and roasted turnip | **21**

House Made Gnocchi - pan fried and tossed in Blue Ermite cream sauce With caramelized leeks and roasted garlic. | **17**

1/2 Pan Seared Cornish Hen – Served over mashed potato and heirloom carrots and topped with cranberry jus | **19**

Bangers & Mash – house made Cumberland sausages over garlic mashed potato. Topped with caramelized onion, red wine jus and a Yorkshire pudding. | **17**

Paradise Farms Beef Cheeks – Braised with wine, garlic and herbs served Over sweet potato mash, seasonal vegetables and red wine jus, garnished with garlic chive sprouts | **22**

WEEKEND BRUNCH

Saturday & Sunday 10:00am-3:00pm



The Borough Full and Proper- Two free run eggs scrambled, fried or poached. English bacon, banger, molasses baked beans, home fries, and house bread. | 15

Proper But Not So Full- Two free run eggs served with house bread, home fries, and your choice of English bacon or house sausage. | 10

Buttermilk Pancakes – Topped with Ontario seasonal fruit and whipped cream. Served with Ontario 100% pure maple syrup. | 12

Pulled Pork Hash – Roasted potatoes served with caramelized onion, IPA BBQ sauce, cider braised pulled pork and topped with two poached eggs and hollandaise sauce | 14

Buttermilk Fried Chicken – served over a ½ buttermilk biscuit. Topped with Crazy J's hot sauce and a duck egg. Served with dill dip and home fries | 17

Borough Benedict –Two poached eggs, choice of English bacon or Oyster mushrooms, hollandaise sauce over a cheddar Yorkshire pudding. Served w/ molasses baked beans and home fries. | 15

Eggs Florentine – Baby arugula, grilled vine tomato, topped with two poached eggs in hollandaise sauce, served with home fries. | 13

Daily Frittata – Made with 3 free run eggs, local cheese and seasonal vegetables. Served with toast and your choice of English bacon, house made sausage or sautéed Oyster mushrooms. | 14

Buttermilk Cheddar Biscuits | 5

BEER

Draught Beer | 7.50

* Ask your server about what's on tap

Provincial Bottles & Cans

Quebec

St Ambroise Apricot Wheat Ale 5 % | 7.50

Unibroue Blanche De Chambly 5% | 7.50

Glutenberg Blond – Gluten Free 4.5% | 7.50

British Columbia

Red Racer IPA 6.5% | 7.50

Red Racer India Red Ale 5.5% | 7.50

Howe Sound Lager 5.5% | 6.50

Yukon

Yukon Gold English Pale Ale – | 15.00

Cider | 8.00

Pommies Original Cider

Pommies Pear Cider

WINE

Sparkling Wine | 5 oz glass

Pilliteri Sparkles VQA Ontario | 10 | 45

White Wine | 5 oz | Half Bottle | Bottle

Pilliteri East West Pinot Grigio, VQA Ontario | 8 | 16 | 30

Kew Sauvignon Blanc 2013, VQA Niagara Peninsula | 10 | 24 | 45

Vinology White 2012, VQA Ontario | 10 | 24 | 45

Red Wine | 5 oz glass | Half Bottle | Bottle

Pillitteri East West Cabernet Merlot 2012, VQA Ontario | 8 | 16 | 30

Flat Rock Cellars Pinot Noir 2012, VQA Twenty Mile Bench | 10 | 24 | 45

Creekside Syrah 2013, VQA Niagara Peninsula | 10 | 24 | 45

Southbrook Seriously Cool Gamay 2013, VQA Ontario | 10 | 24 | 45

*ask your server for our extended wine list



SPIRITS

CANADIAN WHISKEY – 1oz/ glass

- Glenbreton Icewine Barrel Aged 12 Year Old Single Malt | 17
- Masterson's 12 Year Old Straight Wheat | 17
- Masterson's 10 Year Old Straight Barley | 17
- J.P. Wiser's 18 Year Old Whiskey | 12
- Glen Breton Rate Single Malt | 12
- Crown Royal Northern Harvest | 10
- Stalk and Barrel Single Malt | 10
- Gilead Wild Oak Whisky | 10
- Gilead Crimson Rye Whisky | 10
- Century Reserve 21 Year Old Rye | 9
- Highwood 90 20 Year Old Rye | 8
- Highwood White Owl | 7
- Stalk and Barrel | 7
- Dillon's White Rye | 7
- Highwood Century Reserve Lot 15/25 | 6.50
- 40 Creek Copper | 6.50
- 40 Creek Honey Spiced Whisky | 6.50
- Collingwood | 6.50
- Highwood Centennial 10 Year Old Limited Edition Rye | 6

GIN -1oz/ glass

- Dillon's Gin 22 Unfiltered | 7.00
- Georgian Bay | 6.50

VODKA- 1oz/ glass

- Dillon's Method 95 | 7
- Silent Sam | 6

RUM- 1oz/ glass

- Gilead Duck Island | 7.50
- Newfoundland Screech | 6.50



COCKTAILS

CLASSIC MARTINI | 10

Silent Sam Vodka (1.5oz), Dry Verouth

DARK AND FOGGY | 10

Newfoundland Screech Rum (1.5oz) , Nicklebrook Ginger Beer, Fresh Ginger, Nutmeg

HONEY CRISP | 10

40 Creek Honey Spiced Whiskey (1.5oz) , Muskoka Ginger Ale, Ontario Apple Cider, 66 Gilead Ginger Bitters

EAST YORK, NEW YORK | 10

Manhattan made with 1.5 oz of Collingwood Whiskey, Magnotta sweet vermouth and house marinated Ontario sour cherries

APPLE CIDER FIZZ | 10

4oz Pilliteri Sparkles Sparkling Wine topped w/ crisp Ontario apple cider. Fresh apple garnish.

EAST END CAESAR | 9

1oz Silent Sam's Vodka, Caesar Mix, steak seasoning
Rim w/ hot & spicy pickled bean garnish

APPLE PIE MARTINI | 10

1.5oz Silent Sam's Vodka, Apple Pie Liqueur, apple cider, garnished with a cinnamon stick.

DRINKS

Pop | 3.75

Pop Shoppe – Cola, Root Beer, Cream Soda, Orange
Muskoka – Dry Pale Ginger Ale

Red Rocket Coffee | 3.50

Loose Leaf Tea | 3.75

Organic English Breakfast, Organic Earl Grey, Organic Vanilla Rooibos, Berry Hibiscus, Organic Lavender Green Tea, Peppermint Herbal Tea

