

EAT DRINK RELAX

THE GINGERMAN

Social Eatery

STARTERS & SHARES

- MEXICAN CHICKEN TORTILLA SOUP** 7.5
Crushed tomato, Spanish onion spiced with cumin & smoked paprika. Topped with shaved grilled chicken shredded cheese and tortillas chips
- FEATURE SOUP** 7.5
Chefs inspiration, made weekly from scratch
- HAND CUT FRIES** 7.5
*Kosher salted Yukon golds
Cajun seasoned or parmesan dusted add 1*
- YAM FRIES** 10.5
Kosher salted with your choice of sauce
- POUTINE** 11
*Our Yukon gold fries served with Montreal cheese curds & peppercorn beef gravy
Jerked pulled beef, maple pulled pork, Cajun shaved chicken, Montreal smoked meat add 5*
- NACHOS** 17
*Triple layered, piled high, with pico di galo, black beans, green pepper, monetary jack, cheddar, and mozzarella cheese. Served with sour cream and salsa
Jerked pulled beef, maple pulled pork, Cajun shaved chicken, Montreal smoked meat add 5
Choice of either corn tortillas or kettle chips*
- TUNA TATAKI** 17
Pan seared sesame crusted ahi tuna, fresh Asian slaw, crispy wonton with soya glaze and wasabi
- FISH TACOS (4 flour tortillas)** 16
Blackened tilapia or maple glazed salmon served atop chiffonad lettuce, jalepenos, pickled red onion, and pineapple aioli. Fresh cilantro and pea tenders
- BLUE GOOSE QUESADILLA** 15
Shaved grilled chicken, shredded cheddar, black beans, spinach, garlic aioli. Served with guacamole and salsa
- CRACKED DRY RIBS** 12
Cracked pepper and kosher salted. Served with Jack Daniels BBQ sauce
- MUSSELS** 16
P.E.I. mussels in a white wine a cream sauce with fresh herbs, garlic, and shallot. Served with toasted ciabatta
- CHICKEN POPPERS** 13.5
Crispy Cajun floured chicken tender bites, served with your choice of side sauce
- LOBSTER AND CRAB GOODNESS** 16
Chunks of lobster And crab meat in a classic spinach dip topped with shredded cheese. Served with corn tortillas or fried pita points
- LETTUCE WRAPS** 16.5
4 tender romaine heart leaves, grilled chicken, fresh pineapple, and celery tossed in a coconut lime hoisin sauce, carrot, masala cashews, alfalfa sprouts, and pea tenders
- BOBBERS** 14
Double Panko breaded goat cheese puck, cinnamon orange marmalade , crustinis

- EDAMAME** 9
Poached and tossed in hot sesame oil & kosher salt
- SNAPDRAGON** 12
Sesame fried cauliflower florets tossed in hoisin
- FRIED CALAMARI** 15
Crispy floured calamari rings served on top fresh arugula & tomato salad. Garlic aioli and fresh lemon
- SALTY TWISTER** 12
2 giant pretzels with house spicy Dijon

SALADS

- HOUSE 11**
Fresh baby lettuce, carrot laces, cucumber and tomato tossed in honey balsamic vinaigrette
 - CAESAR 13**
Romaine hearts, prosciutto and fresh parmesan cheese tossed in a garlic aioli and garnished with house made croutons
 - VERMONT 14.5**
Fresh spinach, feta, strawberries and roasted pecans all tossed in maple vinaigrette
 - UNION 14.5**
Fresh baby kale and arugula, candied walnuts, diced apples and goat cheese tossed in cranberry vinaigrette
 - BLUE BOMBER 15**
Artisan mixed greens, pomegranate seeds, barlett pears, toasted sunflower seeds and shaved almonds, blue cheese crumble, sweet onion vinaigrette
 - THAI QUINOA 19**
*Tender cooked quinoa grains, carrot laces, red pepper, green onion, edamame, curried 5spice cashews, fresh cilantro, sesame lime vinaigrette.
Soya glazed grilled chicken*
 - SOUTHWEST TACO SALAD 19**
Blackened chicken, mixed greens, pico di gio, black beans, cheese, green pepper, corn and served with chili lime dressing
- Add Grilled Chicken, Blackened Chicken or Salmon \$7

EXTRA'S & SAUCE 1.5

- Garlic aioli
- Guacamole
- Chipotle mayo
- Blue cheese
- House made hot sauce
- Salsa
- Jack Daniels BBQ
- Jalapeno aioli
- Roasted jalapeno and chipotle aioli
- Pineapple aioli
- Peppercorn gravy