



BOFFINS

PUBLIC HOUSE

THE DINNER MENU



APPETIZERS

Sauerkraut perogies, mustard-crème-fraîche, caramelized onions (vg) 14

Charcuterie board, house made mustard and pickles, fresh bread 30

Local chickpea hummus, crackers, veggies, fresh bread (v) 11

FarmBoys Shipping Container Salad — kale, arugula, cauliflower, broccoli, carrot, goat cheese, house dressing (vg, gf) 13.5

Homemade borscht, dill crème fraîche (vg, gf) 8 **ADD BRAISED BEEF FOR \$3**

MAINS

Braised chicken leg, creamy velouté sauce, local vegetables, biscuit topping, house salad 19

Crispy-fried chicken breast, honey, house hot sauce, pickles, cornbread, coleslaw 23

Beef cheek pot roast, Kennebec mashed potatoes, seasonal vegetables (gf) 22

Pork belly braised in sauerkraut and apple, gnocchi, house made mustard 20

10 oz. AAA beef striploin, wild mushroom butter, house cut fries, seasonal vegetables (gf) 36

Fish feature, chef's choice of side, seasonal vegetables **please ask your server**

Vegan chili — local grains, pulses, fall vegetables — fresh bread (v) 15

DESSERTS

Daily options **please ask your server**

WE AIM TO SOURCE AS MUCH OF OUR PRODUCTS LOCALLY AS POSSIBLE FROM SOURCES SUCH AS PINE VIEW FARMS, FARMBOYS GREENS, GRANDORA GARDENS, THE CURE AND SPRING WATER GARDENS.