



ST. VERONUS

CAFE AND TAP ROOM

129 Hunter St West Peterborough Ontario 705 743 5714 stveronus.com

Appetizers & Bar Snacks

Cheese Croquettes

Fried double breaded Gruyère and Parmesan croquettes, house pickled mixed vegetables - 16

Fried Brussels

Seasoned crispy Brussels sprouts, chili tomato pesto, BellaVitano cheese, toasted pumpkin seeds, balsamic glaze, green onion - 19

King Baudouin Soup

Clam, shrimp, bay scallop, carrot and potato chowder, creamy nutmeg broth - 16.25

Bitterballen

House-made crispy fried beef croquettes, Dijon mayonanaise – 17

Salt Cod Fritters

Salt cod, potato and Paulaner Lager battered fritters, spicy tomato sauce, fried sage - 19

Soft Pretzels

House-made pretzel sticks, beer cheese spread, sweet and spicy De Koninck mustard, cornichons - 16

Belgian Frites

Hand-cut, twice fried. With choice of two sauces: frites mayonnaise, spiced Chimay Red ketchup, Joppiesaus (sweet curry dip), chili garlic mayonnaise, Dijon mayonnaise

Small Size with two sauces - 8

Medium Size with two sauces - 11

Large Size with two sauces - 14

Extra dip - 2

Moules Frites

PEI mussels served with house made bread, Belgian frites and mayonnaise - 26

Mussels of the Day

See daily specials

Duvel

Belgian blonde ale, spicy chorizo, cilantro, smoked paprika and tomato broth

Provençale

White wine, leek, tomato, celery, garlic and herb broth

De Koninck Blue

De Koninck Special Ale, roasted garlic, blue cheese, lardon and cream sauce

Cheese and Charcuterie Board

House-made terrine, cured meat, Belgian cheeses, house marinated olives, pickled mixed vegetables, mustard, Rodenbach Red Ale and fig chutney, red onion confit, baguette and house made bread – 30

Our kitchen uses dairy, nuts, seafood & other potential allergens.

HST Excluded

Salads

Roasted Beet Salad

Roasted beets, puy lentils, dried apricot, crispy chickpeas, fried herbed Chèvre, field greens, preserved lemon and cumin vinaigrette - 24

Caesar Salad

Salad of kale leaves, herbed croutons, lemon Caesar dressing, Parmesan large - 19 small - 13

Roasted Butternut Squash Salad

Roasted squash, red peppers and tomatoes, thick cut bacon, Chèvre, field greens, pepitas, cider vinaigrette - 24

Poached Pear Salad

Vedette Witbier-poached pear, pickled red onion, dried cranberry, maple-candied pecan, field greens, crumbled blue cheese, cider vinaigrette - 24

Mains

Choice of Lemon Pepper Buttermilk dressing or Herb Vinaigrette. Substitute a side Caesar salad - 3

Seafood Waterzooi

Mussels, shrimp, scallops, cod and salmon simmered with potato, carrot and onion in Averbode Ale and saffron cream broth. Served with house salad and fresh bread - 32

Steak Frites

12 oz pan roasted NY Striploin with Belgian frites, seasoned greens and chef's choice sauce - 42

Flemish Meatballs

Slow cooked pork meatballs in Rodenbach Flemish Red Ale and apple demi-glace. Served with house salad and choice of stoemp or frites - 30

Carbonnade Flamande

Traditional Chimay Red-braised beef stew with onion and mustard. Served with crispy roasted potatoes, dressed carrots and fresh bread - 27

Vegetable Strudel

Caramelized leek and onion, roasted eggplant ragout, marinated roasted red peppers, wrapped in golden vegan puff pastry. Served with zesty picallili relish, house salad and choice of stoemp or frites - 27

Schnitzel

Pork cutlet, apple and savoy coleslaw, and sweet and spicy De Koninck mustard. Served with house salad and choice of stoemp or frites - 28

Fish and Chips

Paulaner Lager battered cod loins and housemade tartar sauce. Served with house salad and frites - 26

Sandwiches

With stoemp or frites, and salad. Choice of Lemon Pepper Buttermilk dressing or Herb Vinaigrette
Substitute a Caesar Salad - 3

St Veronus Club

Panini pressed sourdough, fresh roasted turkey, smoked bacon, tomato, roasted red peppers, field greens and mayonnaise - 25

Pastrami and Swiss Sandwich

Panini pressed sourdough, house-cured pastrami, Swiss cheese, dill pickle, house sauerkraut and Dijon mayonnaise - 25

Falafel Burger

Crispy chickpea and fresh herb patty, brioche-style bun, lemon-sumac labneh, tahini garlic sauce, dill pickle, tomato and arugula- 24

Abbey Apple Turkey Burger

Ground turkey, apple and double smoked bacon patty, brioche-style bun, maple molasses glaze, Brie cheese, arugula and tarragon mayonnaise - 27

House Ground Sirloin Burger

6oz patty on brioche-style bun, washed rind cheese, pickled red onion, bacon jam, tarragon mayonnaise - 27